



sweetness & lightning

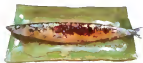
A Gido
Amagakure

6

sweetness & lightning

6

Gido Amagakure



c o n t e n t s

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Q: Is that ramen homemade?

I
HAVEN'T
MADE
RAMEN
AT HOME
YET.

NO, NO.

Suddenly
a bonus page!

AAH

すぽぽぽ
SLURP

WHAT
DOES
SHE
MEAN
"INFI-
NITE"?

IF I KEEP
INSTANT
RAMEN
AROUND
THE
HOUSE, I
CAN EAT
AN INFINITE
AMOUNT
OF IT, SO I'M
STOPPING
MYSELF.

BLUSH

すぽぽぽ
SLURP

...I DO EAT
IT WITH
ONE-POT
DISHES
OR AS A
VARIANT
OF POT-
AU-FEU.

Leftover
pot-au-feu

Lots of
Veggies

OH, BUT
WHILE I'VE
NEVER
MADE
RAMEN
NOODLES
FROM
SCRATCH
...

Buy a
bag of
noodles.

Add flavor
with soy
sauce or
chicken
stock.



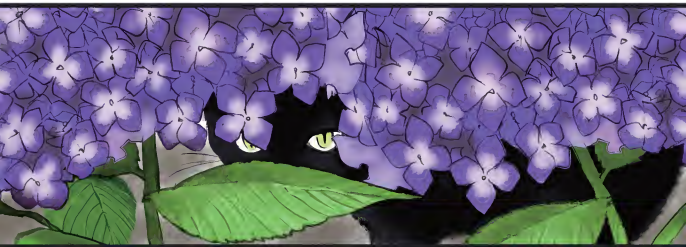
Last year we ate
a lot of one-pot
dishes with salt,
butter and
cabbage.

SLURP

ごくりん

The
End!

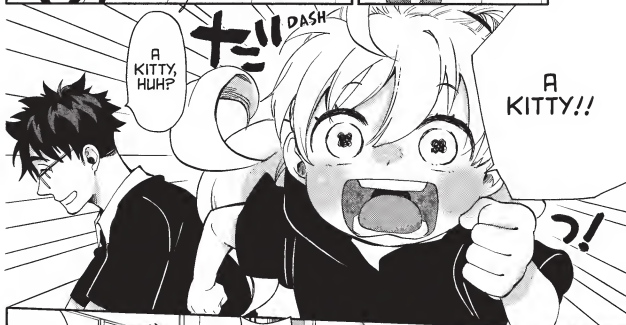




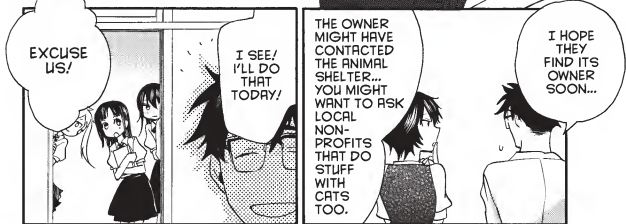
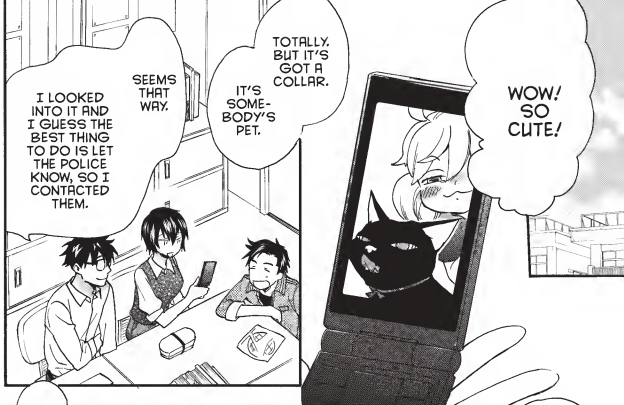


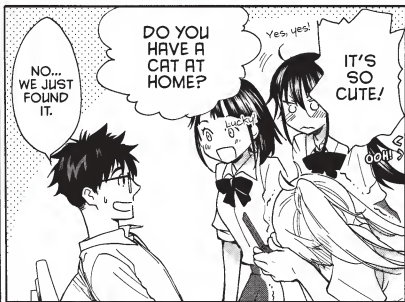
Sign: No Use Except By Locals



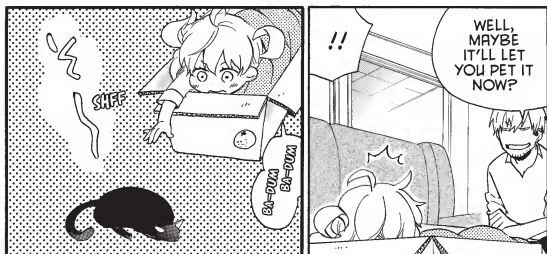


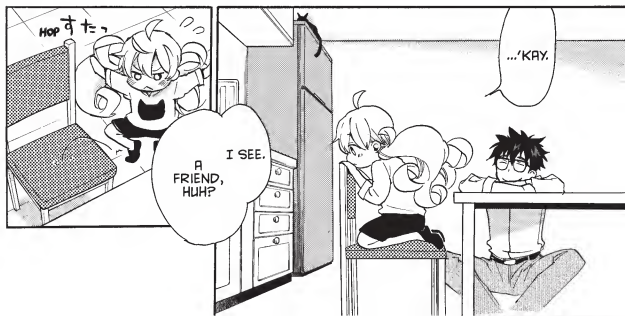




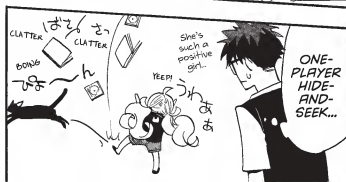


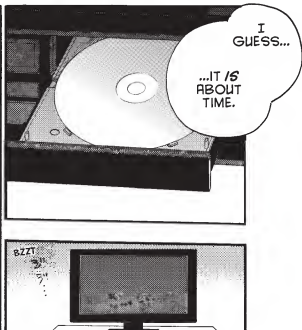


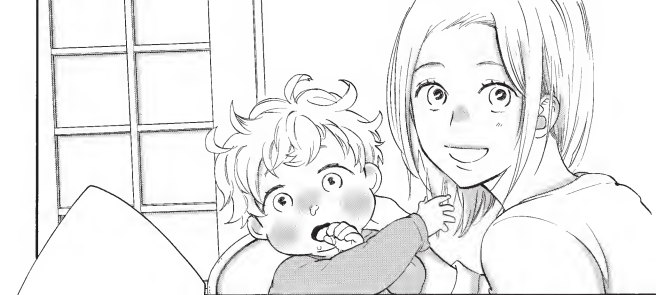




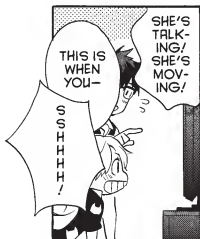
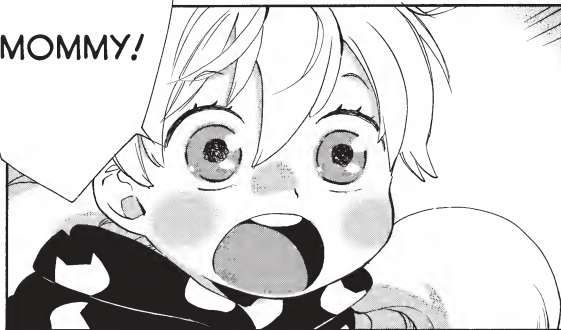








MOMMY!

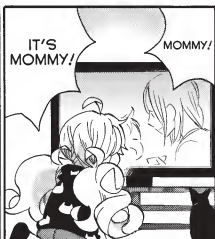


SHE'S
TALK-
ING!
SHE'S
MOV-
ING!



THIS
IS YOU
WHEN
YOU
WERE A
BABY!

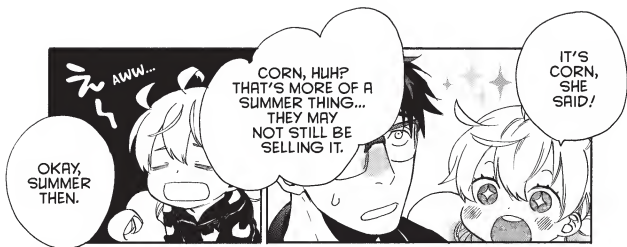
I
KNOW!

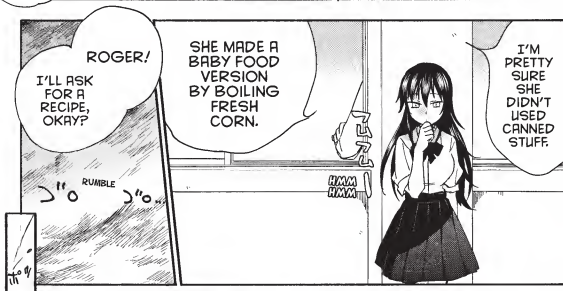


IT'S
MOMMY!

MOMMY!







SPLASH



...I'M
INSIDE ♪
(I'M
INSIDE!)...

...PLAYING
WITH KITTY,
SO IT'S
OKAY!

BOP
はは
LA LA LA...

EVEN
ON A
RAINY
DAY...

しゅっ
FWIP FWIP

はは
BOP

Y'KNOW?
'CAUSE IF I
JUST CALL
IT "KITTY",
IT'LL GET
MIXED UP
WITH ALL
THE OTHER
KITTIES!

HUH...?

I
WANNA
NAME
KITTY!

HMM
?

HEY,
DAD-
DY!

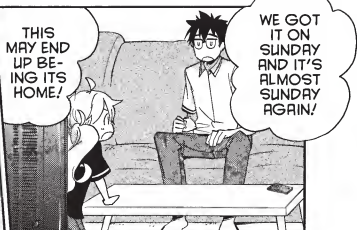
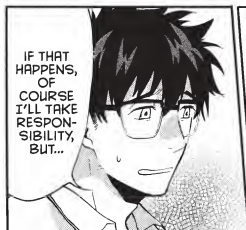
ぽつ
?

BUT...

WHAT IF
WE NEVER
FIND ITS
HOME?

NO,
YOU
CAN'T.

THE KITTY
HAS A REAL
HOME AND A
REAL NAME
ALREADY.





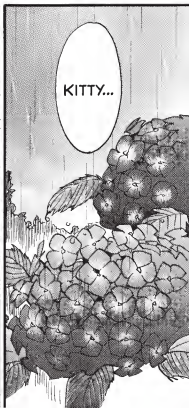
THEY'RE
COMING TO
GET YOU
RIGHT
NOW.



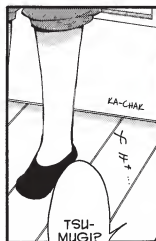
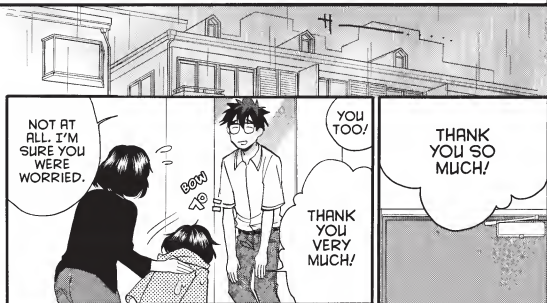
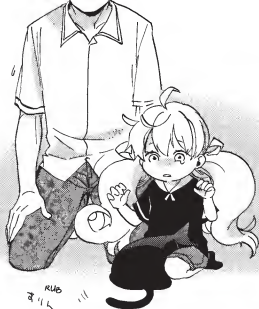
AREN'T
YOU
GLAD...?

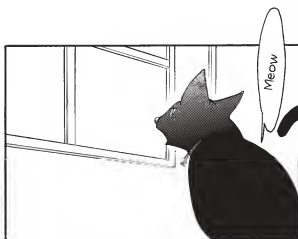


THEY
SAID
THEY
FOUND
YOUR
HOME.

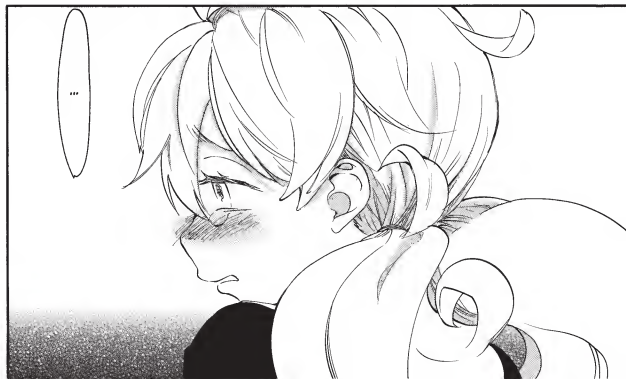


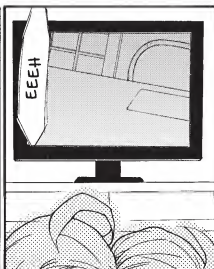
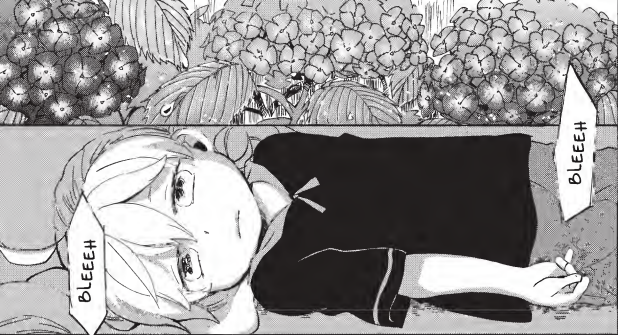
KITTY...

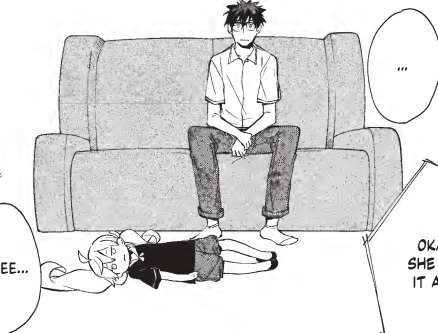
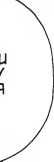


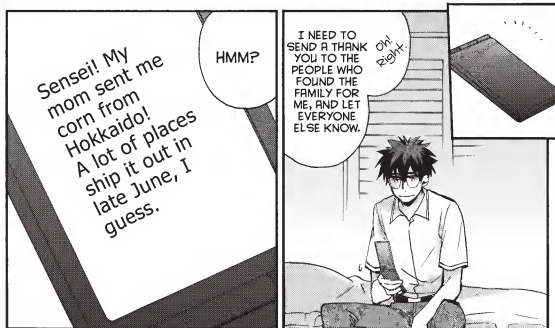
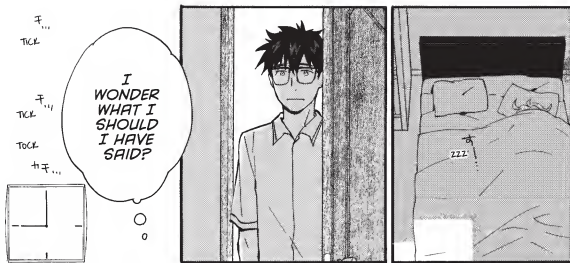














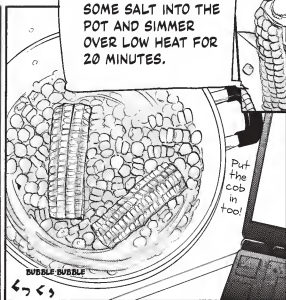
SORRY...

CAN I COME GET IT RIGHT NOW?





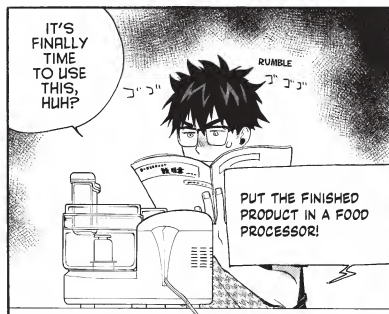
TAKE OUT THE COB AND CUT OFF ANY REMAINING KERNELS.



PUT THE CORN AND SOME SALT INTO THE POT AND SIMMER OVER LOW HEAT FOR 20 MINUTES.

Put the cob in too!

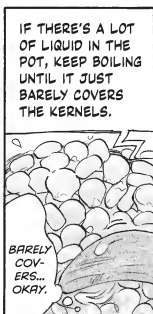
Like this, maybe?



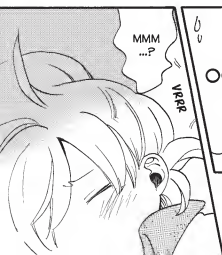
IT'S FINALLY TIME TO USE THIS, HUH?

RUMBLE

PUT THE FINISHED PRODUCT IN A FOOD PROCESSOR!



IF THERE'S A LOT OF LIQUID IN THE POT, KEEP BOILING UNTIL IT JUST BARELY COVERS THE KERNELS.



MMM ...?

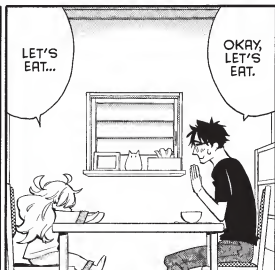
VEER

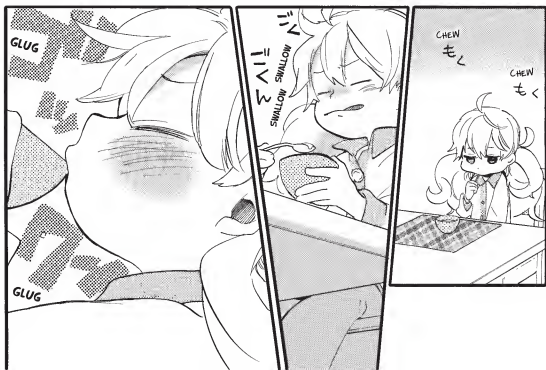
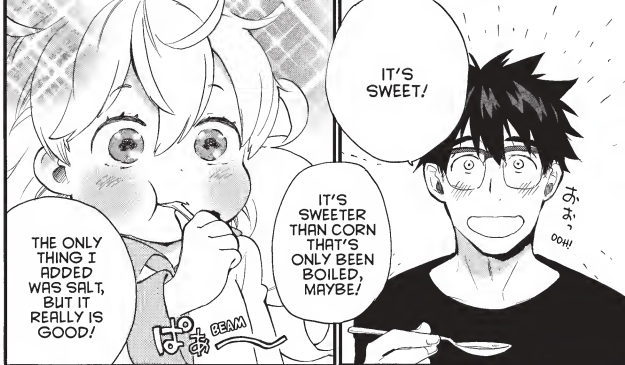
OOOH!



VEER













CORN SOUP

☆ **INGREDIENTS** ☆ (For 2-3 People)

1 Cob of Corn
1/4th Teaspoon Salt
400-500cc Water
Some Milk



Recipe

1. Cut the corn into two pieces, and then stand them up on the cutting board and shave off the kernels.



if you cut
the corn in 2
pieces it's
easier!

2. Put the kernels from step 1 in the pot, along with the cob, and add the salt and water. Put a lid on and cook for 20 minutes on low heat.

3. Take out the cob, and then cut off any remaining kernels and put them in the pot. Keep cooking until the kernels are just barely poking out above the water.



if you cut
the corn in 2
pieces it's
easier!

4. Put the mixture from step three in a food processor, then run it through a strainer.

5. Add some milk, then put in some salt

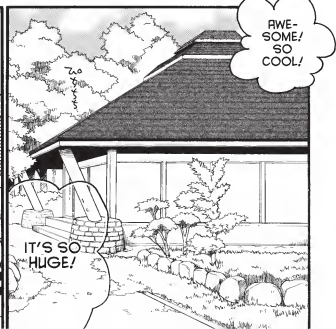
Not in the
ingredients list, add
as much as you like!

and it's done!

You can
eat it cold, or
warm it up.







Chapter 27: Camping Bread and the Magical Girls



WE'RE
STAYING
HERE.

IT'S A
LOG
CABIN!

LOOK!
LOOK!

WOW!

THEY'VE
GOT SO
MUCH
ENERGY.

HA HA.

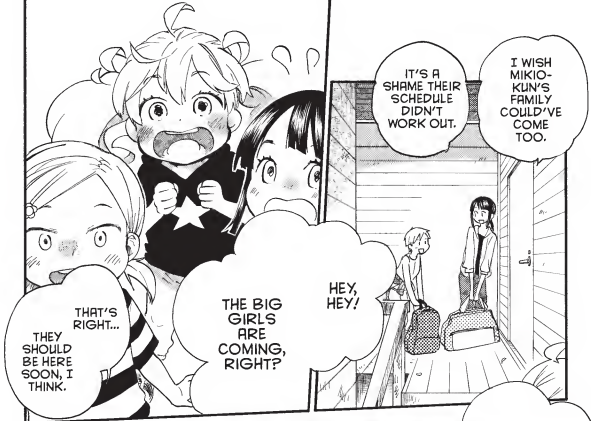
LET'S DROP
OFF OUR
STUFF AND
GO FOR A
WALK, HUH?

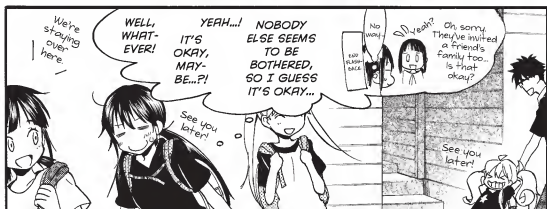
IT'S
THEIR
LAST
SUMMER
BREAK AT
PRE-
SCHOOL.

I
THOUGHT
IT MIGHT
BE NICE
TO GO
ON A TRIP
LIKE THIS.

OH,
NOT
AT
ALL!

THANK
YOU SO
MUCH
FOR
INVITING
US!

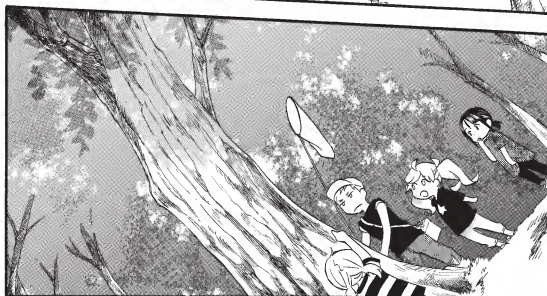
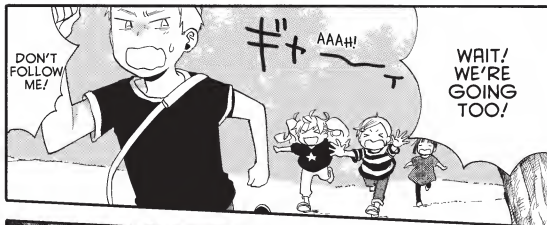
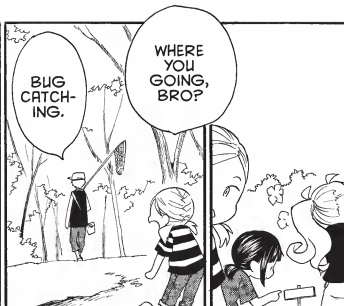
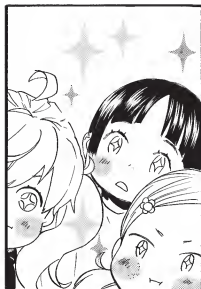


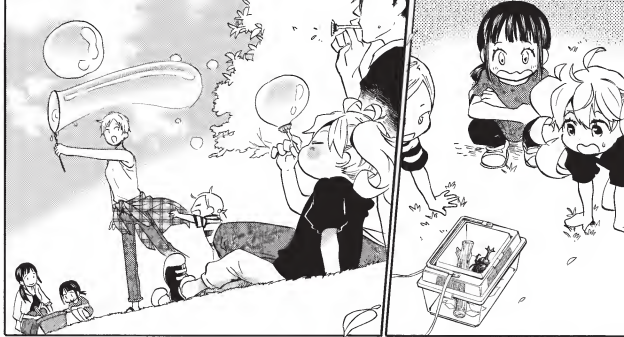


...ON AN
ADVENTURE!

WE'RE
GOING
OFF...







THE
WISH-
STONE?

MAYBE
IT'S THE
WISH-
STONE...



TSU-
MUGI,
WHAT'S
UP?



W-
Wha-
WHAT'S
THIS?



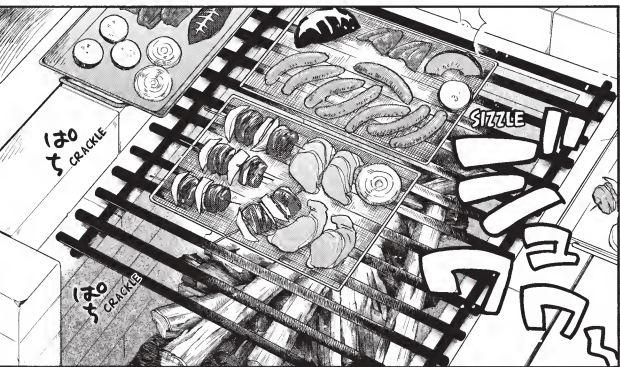
FINE,
FINE.

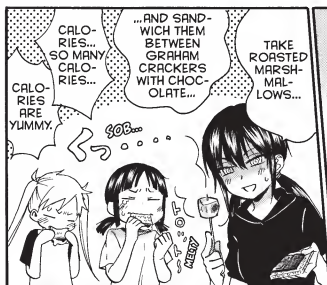
IT'S A
SECRET!
DON'T
TELL ANY-
BODY!

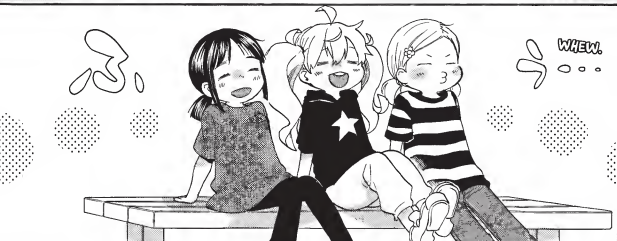


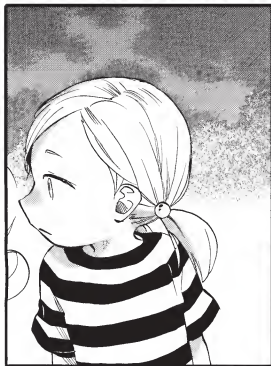
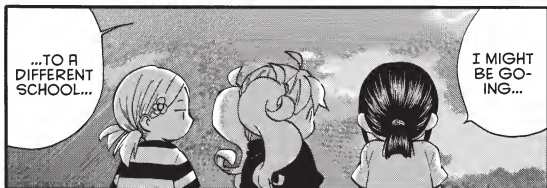
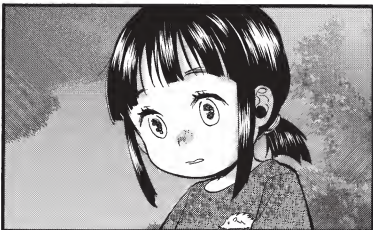
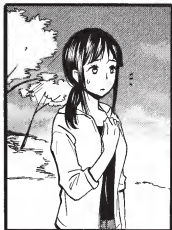
THE
WISH-
STONE,
YOU
SEE...

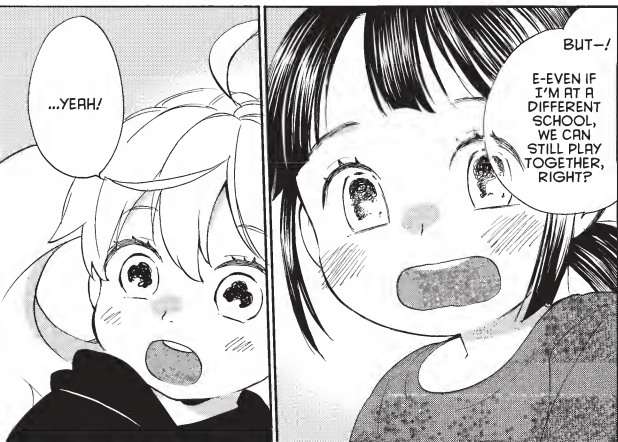
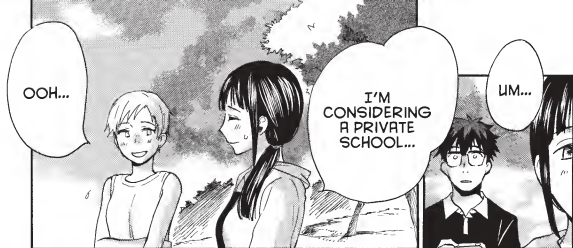
...IS THIS
GREAT
THING
MAGI-GAL
HAS, AND
IT GRANTS
ONE WISH!

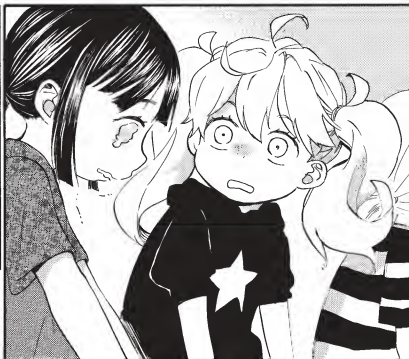
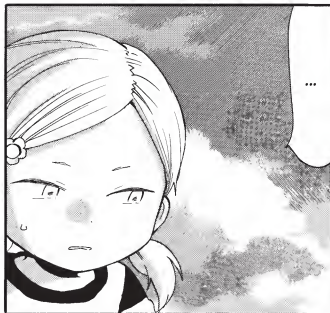
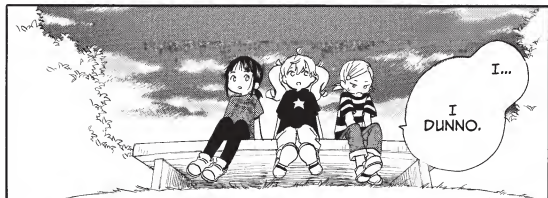


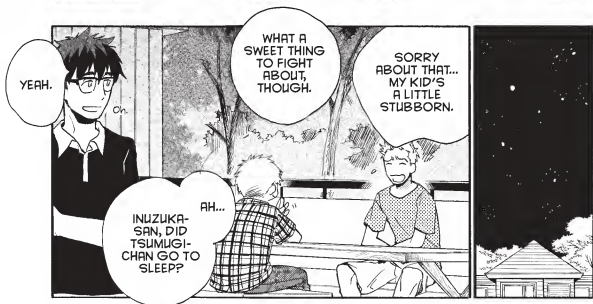


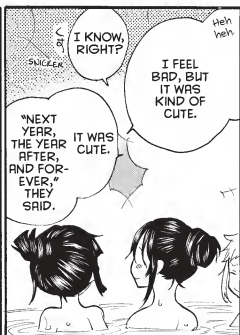
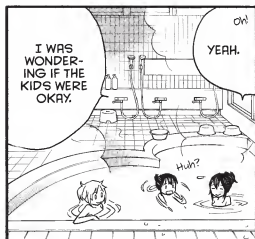
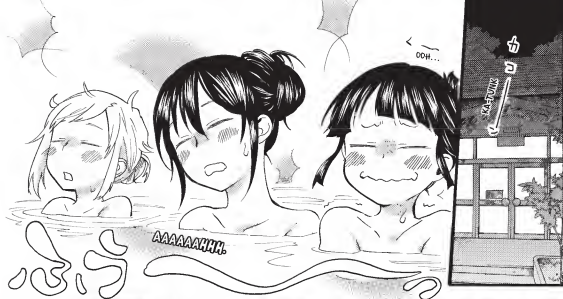


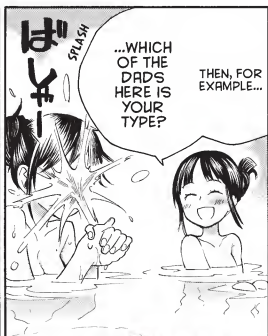












ME AND
MY OLDER
BROTHER WERE
BOTH PUBLIC
SCHOOL KIDS.
MOST KIDS AT
THE PRE-
SCHOOL GO
TO ELEMENTARY
SCHOOL 3,
I THINK.

MY WIFE
WENT TO
ONE, SO WE
THOUGHT
ABOUT
APPLYING.

YUUKA-
CHAN'S
GOING
TO A
PRIVATE
SCHOOL,
HUH?

WHILE
YOU'RE
STILL
SAYING
"I
GUESS",
TIME IS
FLYING
BY.

PROBABLY
PUBLIC
SCHOOL,
MAYBE?

WHAT
ABOUT
YOU?

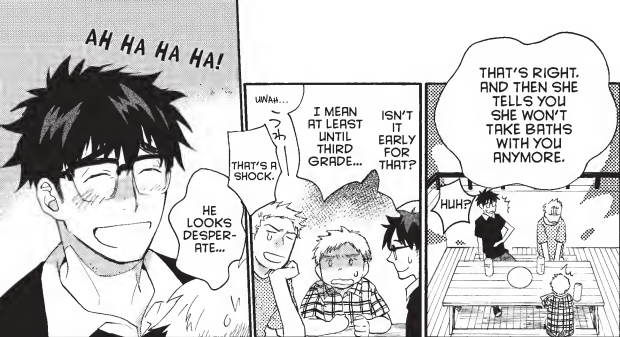
I
SEE.

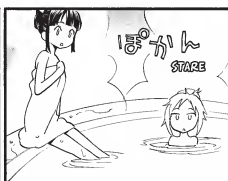
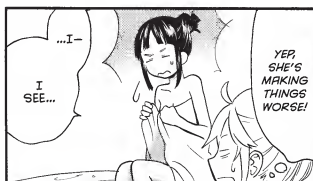
MAYBE IT'S
JUST WHERE
WE LIVE, BUT
MOST OF
THE KIDS
ARE PRETTY
RELAXED.
IT'S NOT SO
COMPETITIVE.

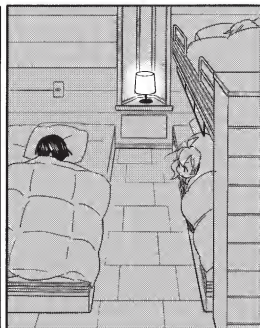
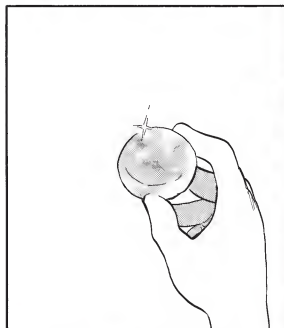
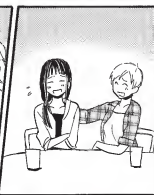
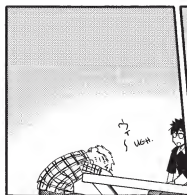
IT FEELS
LIKE SHE
JUST
STARTED
GOING
TO PRE-
SCHOOL.
AND NOW
SHE'S
GOING
TO BE AN
ELEMENTARY
SCHOOLER...
IT'S JUST SO
EMOTIONAL.

YOU'RE
RIGHT...

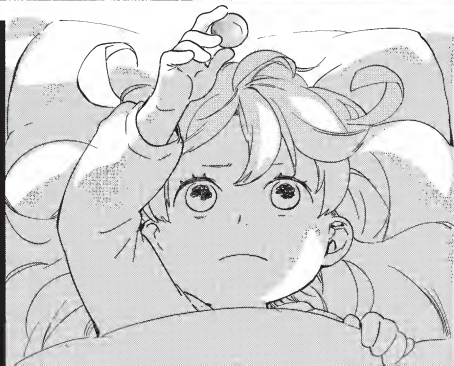
NO
KID-
DING.

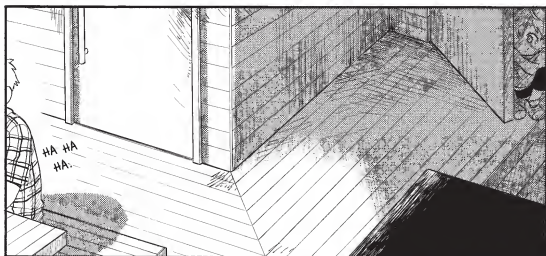
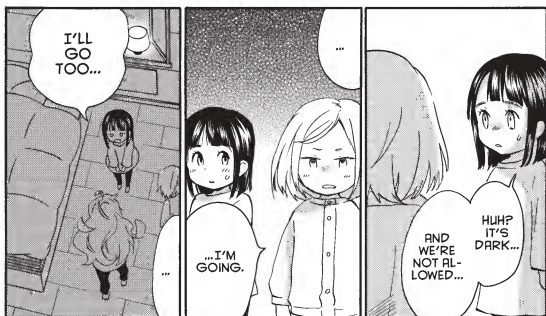


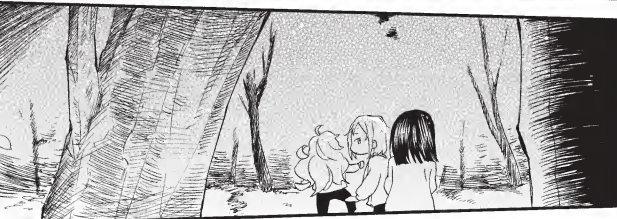
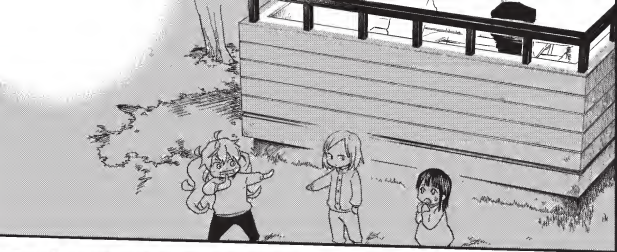




YEAH!



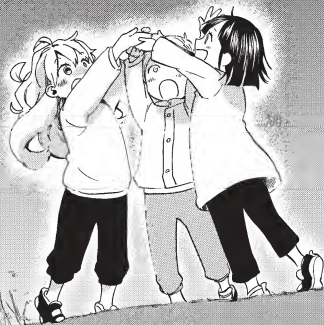


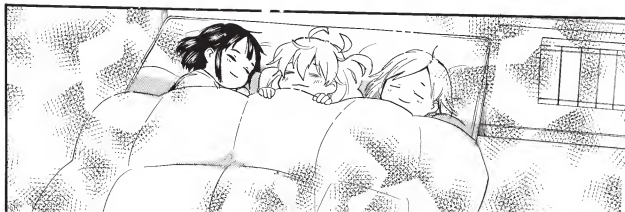


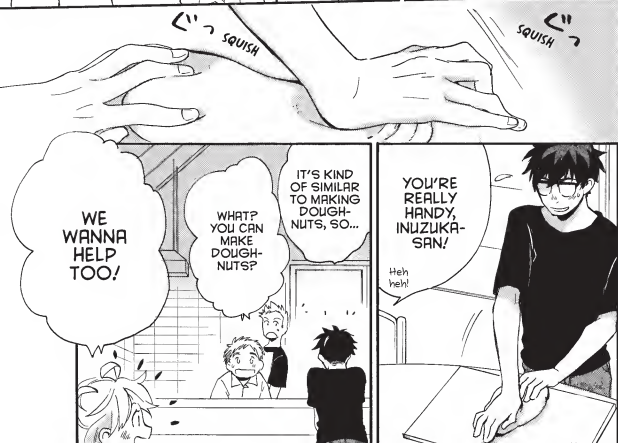
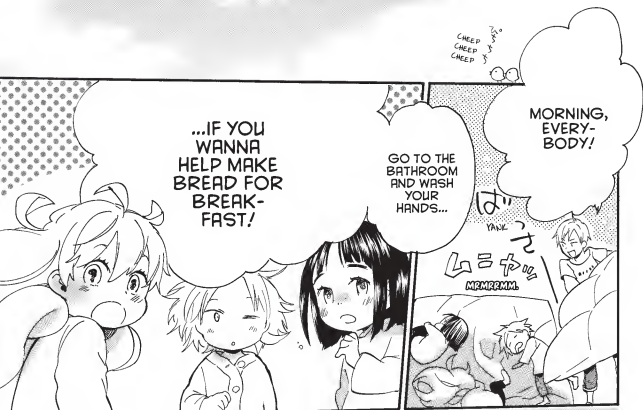


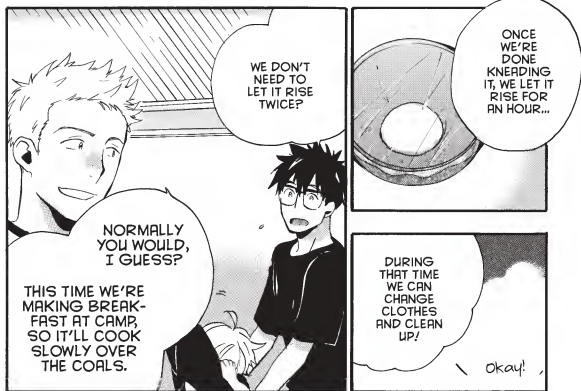
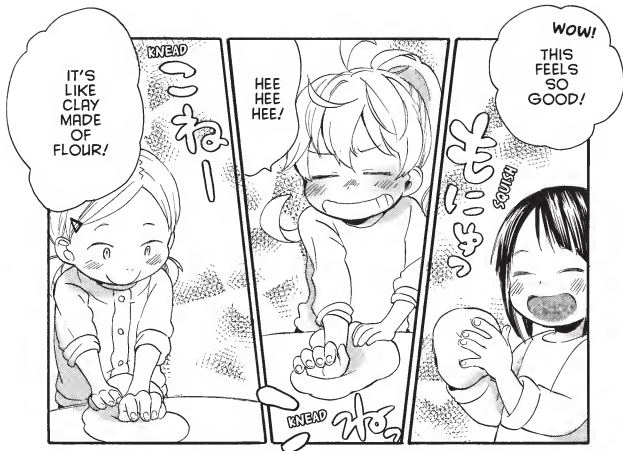


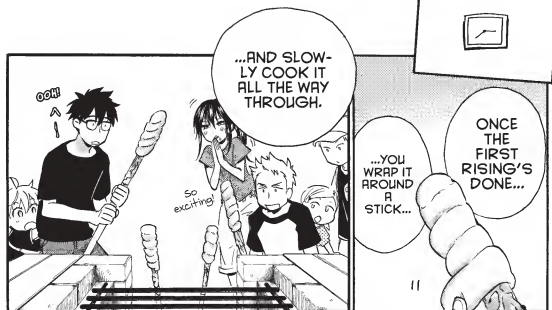
PALCHE!







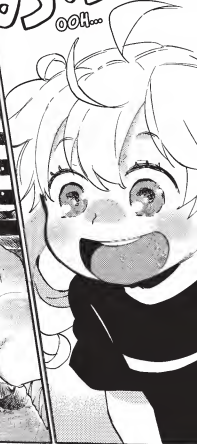
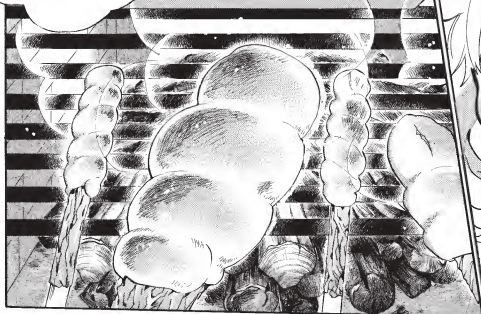




IT'S
DONE!

ほ か、
PUFF PUFF

おおー
ooh...



I'LL
JUST
EAT IT
LIKE
THIS!

WANT
SOME-
THING
ON IT?
NEED
ANY-
THING?

CAN
WE
EAT
IT?

LET'S...

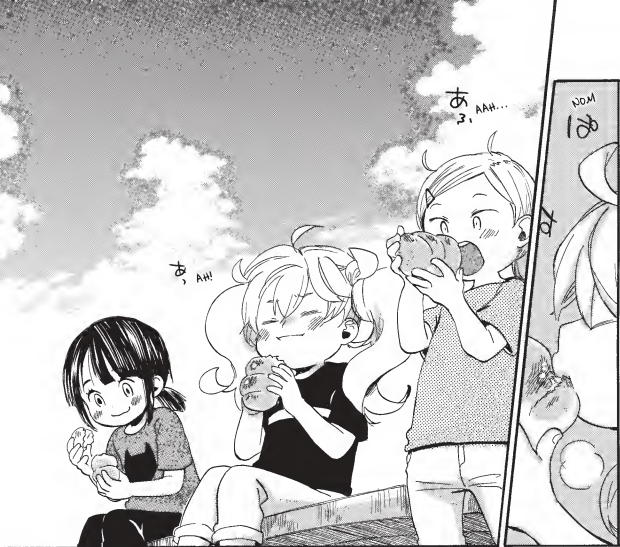
...EAT!

I MADE
THIS
ONE!

THIS IS
THE ONE
I MADE!

I DID
THIS
ONE!









BREAD STICKS

☆ INGREDIENTS ☆ (For 6 Breadsticks)

300g Strong Flour

20g Butter

180cc Lukewarm Water

(A) 30g Sugar 5g Salt 6g Dry Yeast



Recipe

1. Run the strong flour through a sieve and then mix in the ingredients from A, then add in water and stir. Warm the butter to room temperature.
2. Knead and mix the dough from 1 with your hands and bring it all together in a ball. When you can easily remove it from the bowl, move it to a surface that's been lightly dusted with flour.
3. Push down on it, then spread it out with your hands, and then fold it back over and push it down and spread it out again. Repeat this. Once it's smooth and easily removed from the surface, fold in the butter and knead some more.

At first you'll get sticky but don't worry about it and keep kneading!



4. Once the butter has been thoroughly mixed in and the dough stays together after it's lifted off the surface, lift it up and then smack it into the surface, and then roll it up away from you. Change direction and repeat. Do this for 20 minutes, until you can stretch the dough with your fingers and it forms a thin film without breaking.

5. Coat a big bowl with a thin film of vegetable oil (not listed in the ingredients), then put in the dough from step 4 and cover with plastic wrap. Allow the dough to rise for one hour by either placing it in a warm place, or a bowl of lukewarm water.

6. Dust your index finger with flour and then use it to poke a hole in the dough. If the hole remains even after the finger is removed, it's done rising!



This is called a finger check!



7. Cut the dough from step 6 into 6 equal parts, then press down on them softly. Then fold the edges you cut inwards, while you pull down the dough from the top down to roll it up. Pinch the point where the top touches the bottom with your fingers to close it, then move the dough to a cooking sheet with the pinched part facing down.

○ Roll

8. Cover the dough with a wet cloth that's been thoroughly wrung out for 15 minutes to let it rest.

9. Place the dough on a surface.

9. Then press down slightly and use a rolling pin to roll it out into a long shape.

10. Put the edge of the dough on a bamboo stick, then pull slightly as you wrap the rest of it around.

Pinch the edges to make sure they're stuck on tight.



Wrap Wrap



If the dough is thick, it won't cook right, so be careful

POINT

11. Cook on a charcoal grill. Once the bread is easily removed from the stick, it's done!

If you cook it slowly, the heat will spread to the center and it will puff up.

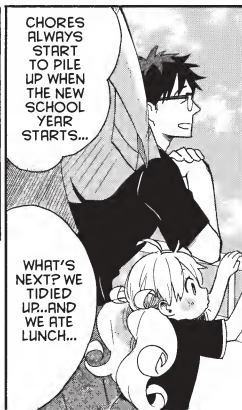
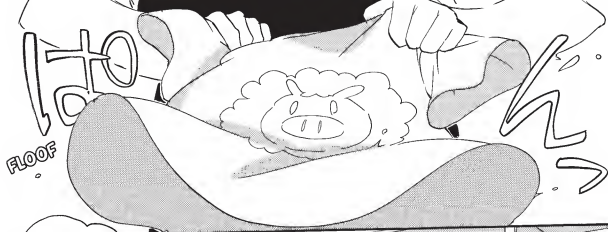
Or you can take the rolled up dough and put it in a 180 degree Celsius oven for 15 minutes, and it's really good!

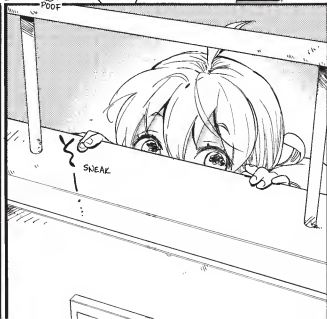
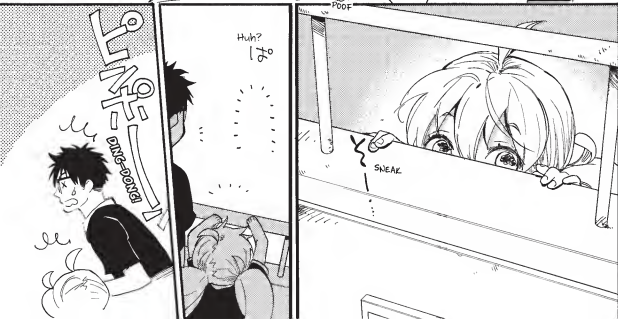


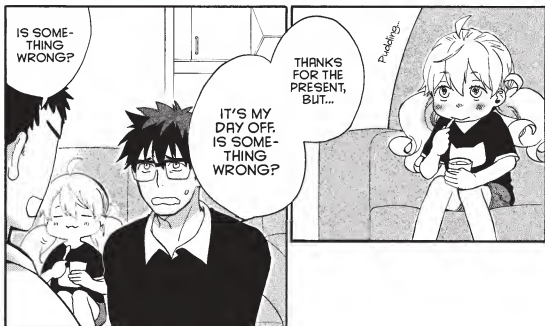




Chapter 28: Uncle & Sanma







You should've told me! I have friends coming over!

What? You're around today, Dad?

...AND I FINALLY GET A DAY OFF AND WAS GOING TO SPEND IT AT HOME, WHEN...

I'VE BEEN WORKING ALL SUMMER WITH NO BREAK...

GRUMBLE
GRUMBLE
GRUMBLE

4444

キ

ドキッ

SNAP

え

HUH?!

SO I'M STAYING HERE TONIGHT!

THEY NEEDED TO COOL OFF.

SO YOU RAN AWAY FROM HOME?!

WHO'S FIGHTING?

...NO FIGHTING IN FRONT OF TSUMUGI, OKAY?

GASP! STARE
はっ



I KNOW! HEY,
TSUMUGI-
CHAN, I
WAS ON THE
BASEBALL
TEAM.

YOU
WANNA
PLAY
WITH
ME?

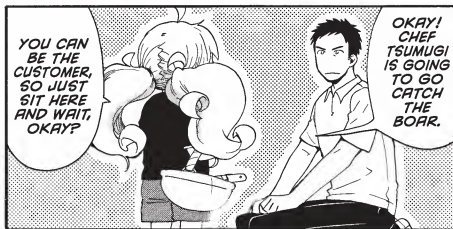


YOU CAN
JUST
IGNORE
HIM AND
GO PLAY,
OKAY?

UH
HUH...

SORRY,
TSU-
MUGI.

IT MUST'VE
SURPRISED
YOU TO
JUST HAVE
SOMEONE
SHOW UP
LIKE THIS.

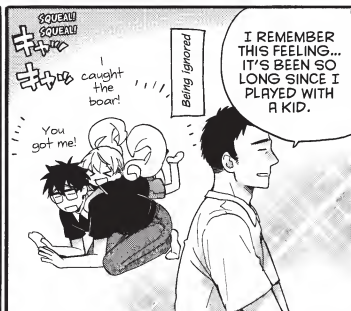
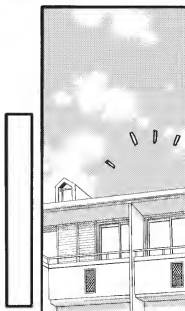


YOU CAN
BE THE
CUSTOMER,
SO JUST
SIT HERE
AND WAIT,
OKAY?

OKAY!
CHEF
TSUMUGI
IS GOING
TO GO
CATCH
THE
BOAR.



SHOCK!
SHOCK!



SQUEAL!
SQUEAL!

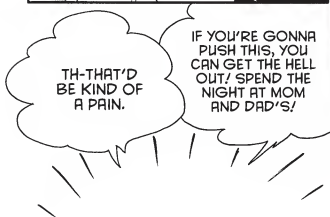
I
caught
the
boar!

You
got
me!

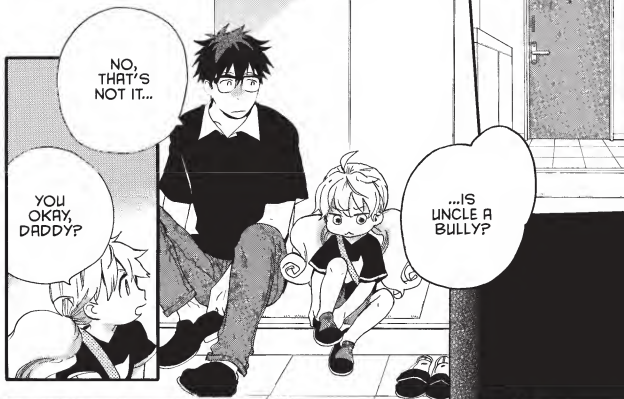
Being ignored

I REMEMBER
THIS FEELING...
IT'S BEEN SO
LONG SINCE I
PLAYED WITH
A KID.









OH...

HIS DEMON
MODE JUST
LASTS
LONGER
THAN MOST
PEOPLE'S...

...MY
LIKES
AND
DIS-
LIKES.

...TO
START
IMITAT-
ING...

I
DON'T
WANT
HER...

WHAT
THE
HECK?

HOW
TERRIBLE!

は
GASP!

A
DEMON!

I DON'T
THINK HE'S
REALLY
SUCH A
BAD GUY.

THAT'S
RIGHT.

I KNOW...
I KNOW
WHAT
THAT'S
LIKE!

?!
HUH?
WHAT
IS IT?

...WHAT A
DEMON'S
WEAKNESS
IS!

I THINK
I KNOW...

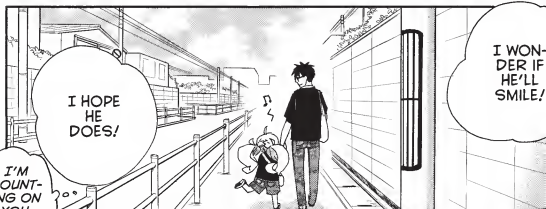
A
DEMON,
HUH? A
DEMON
...



OKAY, MAYBE I'LL PUT IN EXTRA EFFORT TODAY!



I SEE...



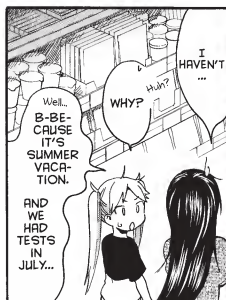
I HOPE HE DOES!

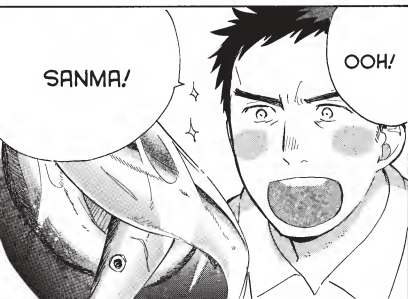
I'M COUNTING ON YOU, BRO...

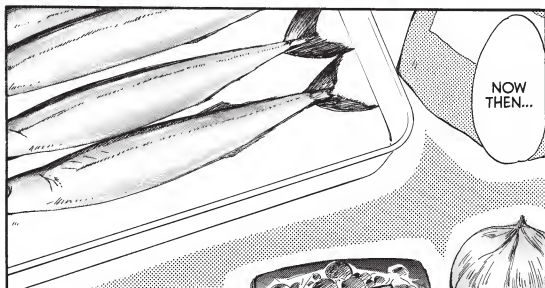


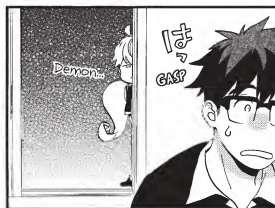


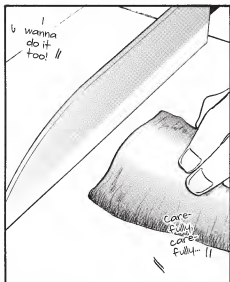


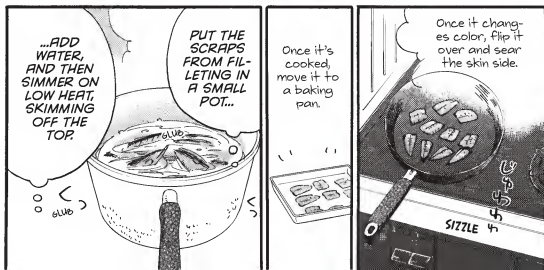


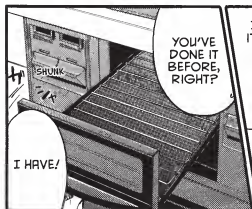


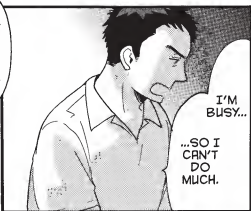


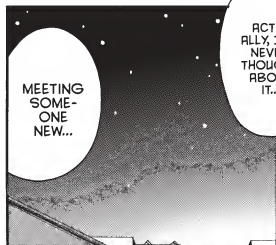












MEETING
SOME-
ONE
NEW...

ACTU-
ALLY, I'VE
NEVER
THOUGHT
ABOUT
IT...



TO BE
HONEST,
I DON'T
KNOW.

I CAN'T
THINK
ABOUT
IT RIGHT
NOW.



I'M JUST
FOCUSING
ON FIGURING
OUT HOW TO
HAVE A GOOD
LIFE WITH
TSUMUGI.

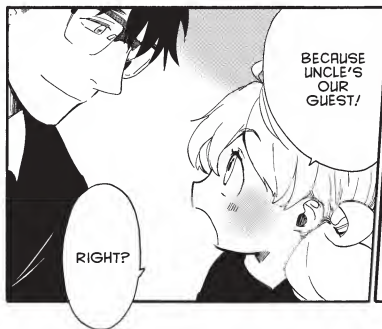
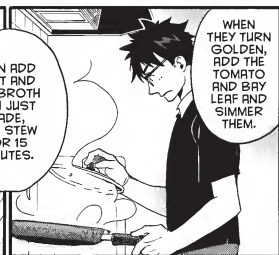
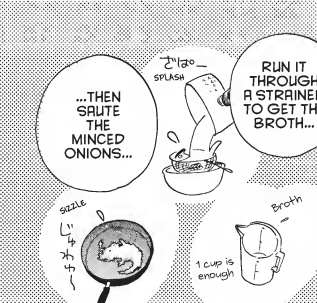
FOR
NOW...

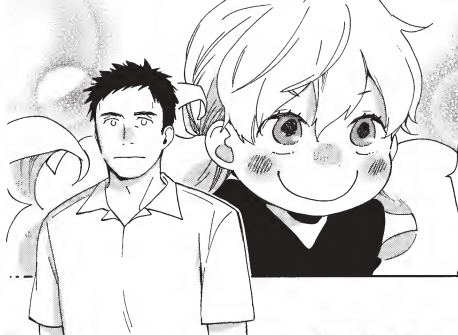
I SEE.



...

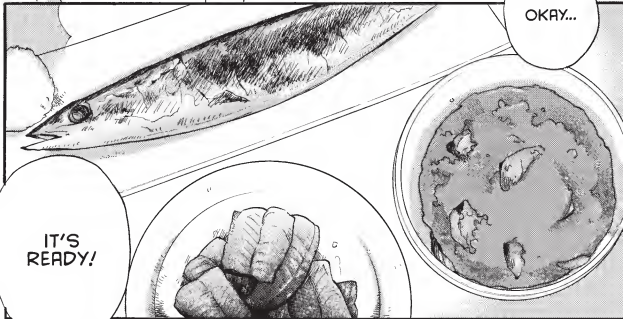






WHEN
YOU
HAVE A
GUEST
OVER,
YOU
HAVE A
PARTY!

OKAY...



IT'S
READY!



チン!
CHOMP

YOUR
UNCLE'S SALT-
GRILLED ONE
TURNED OUT
GOOD TOO!

YAY!

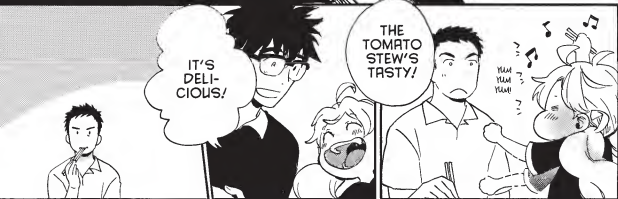
I
STARTED
WITH
YOUR'S 'CAUSE
YOU'RE
THE OLD-
EST!

I WANT
TO TRY
THE
TOMATO
ONE!



MAN...
SALT-GRILLED WITH GRATED DAIKON IS THE WAY TO GO WITH SANMA.

IT'S COOKED PERFECTLY...



IT'S DELICIOUS!

THE TOMATO STEW'S TASTY!

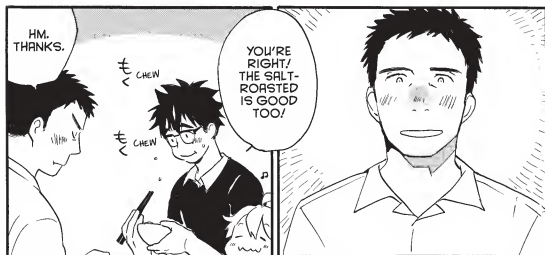
YAM YAM YAM!



HOW'S THIS?

ほ 3...
DROP

Salt-roasted





HA HA
HA...

HA...



SLOW
DOWN!
EAT
SLOW-
ER!

Hey

YEAH!
YEAH!



WELL.

I DON'T
OFTEN
GET
TWO
DAYS
OFF...

HUH?

YOU'RE NOT
STAYING
THE NIGHT?





MACKEREL PIKE STEWED IN TOMATOES

☆ INGREDIENTS ☆ (For 2-3 People)

2 Mackerel Pike ... ½ Onion
1 Can (400g) Tomatoes ... 1 Pack Shimeji mushrooms
Some Flour ... 1 Tablespoon Olive Oil
(A) 1 Teaspoon Salt ... 1 Bay Leaf

Recipe

1. Fillet the pike. Remove the area (the head and bones) and cut the meat into three equal pieces. Mince the onions.
2. Put the head and bones into a small pot. Put in enough water to thoroughly cover them and cook on high until they boil.
Remove the gills on the head and split it into two pieces. Cut the backbone around the center. Wash both thoroughly to remove the blood. Use the ribs bones that you scraped off, too.
3. Cook on low heat for 15 minutes, continually skimming off the scum.
4. Strain in a strainer and save about a cup of soup.
5. Lightly salt (salt not listed in ingredients) the pike and add the flour. Put down olive oil in the frying pan and fry on medium heat; skin facing up.
6. Once it gets a nice color, flip it and fry the skin side, then remove.
7. Put the onions from step 1 into the frying pan from step 5 and fry them. Once they're browned add the canned tomatoes, the soup from step 3, and the ingredients in A. Once it starts to boil turn to low heat and put a lid on it.
8. Let cook for 20 minutes before adding the shimeji mushrooms and boil for 5 more minutes. Add in the pike you removed from step 5.
9. Once it's nice and warm add salt to taste and it's done!

It goes great with pasta!

MACKEREL PIKE KABA-YAKI

☆ INGREDIENTS ☆ (For 2 People)

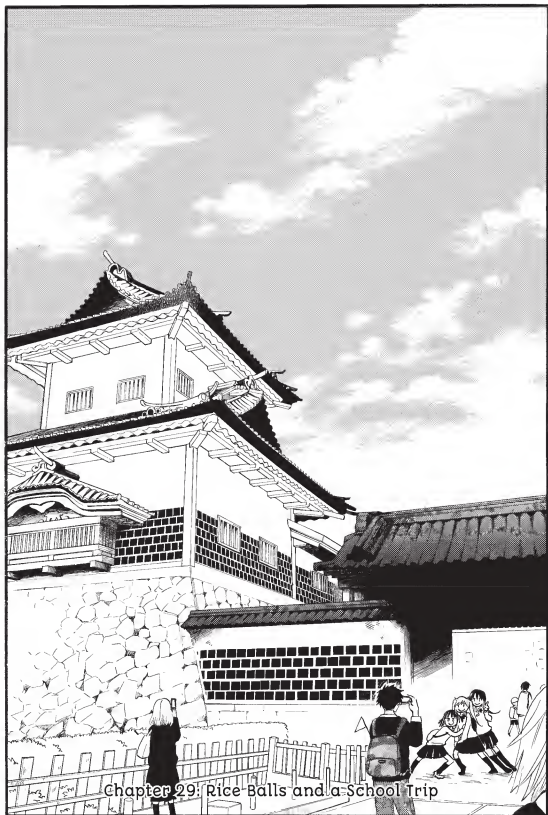
2 Mackerel Pike
Some Flour ... ½ Tablespoon Salad Oil

(A) 2 Tablespoons Soy Sauce ... 2 Tablespoons Mirin
2 Tablespoons Sake ... 1 Tablespoon Sugar

Recipe

1. Fillet the pike, and cut the meat into two equal pieces. Dust with flour.
2. Put vegetable oil in the frying pan and heat; then cook the pike skin side down first.
3. Once both sides have grill marks on them add in A.
4. Once it's started to boil for a bit, it's done!





Chapter 29: Rice Balls and a School Trip



YOU SURE
YOU
DIDN'T
FORGET
ANY-
THING?



YEAH.

OKAY, THEN
GO WASH
YOUR HANDS
THOROUGHLY.

UH HUH.



OKAY!

WATCH
HOW
DADDY
DOES IT,
OKAY?



...THEN
WET
YOUR
HANDS
AND
SPRINKLE
THEM WITH
SALT.

YOU
PUT THE
RICE
IN THE
BOWL...

Hot!
Hot!



Here's
where you
decide how
much you
want!



...AND LIGHTLY SHAPE IT INTO A BALL AS YOU SQUEEZE IT.



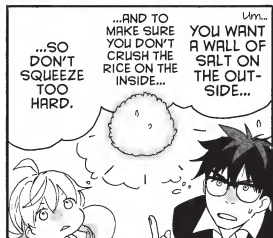
PLACE THE RICE IN THE PALM OF YOUR HAND...



...SO DON'T SQUEEZE TOO HARD.

...AND TO MAKE SURE YOU DON'T CRUSH THE RICE ON THE INSIDE...

Um... YOU WANT A WALL OF SALT ON THE OUT-SIDE...



...LIKE YOU'RE COATING THE OUTSIDE OF THE RICE BALL WITH SALT.

DO IT GENTLY...



You're supposed to do it when the rice is hot, but for Tsumugi, let's cool it off a bit...



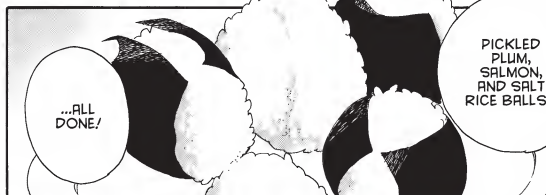
I'LL DO IT!

CAN YOU DO THAT?





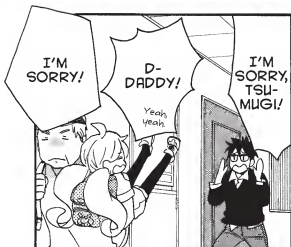
WHAT
DO YOU
THINK?

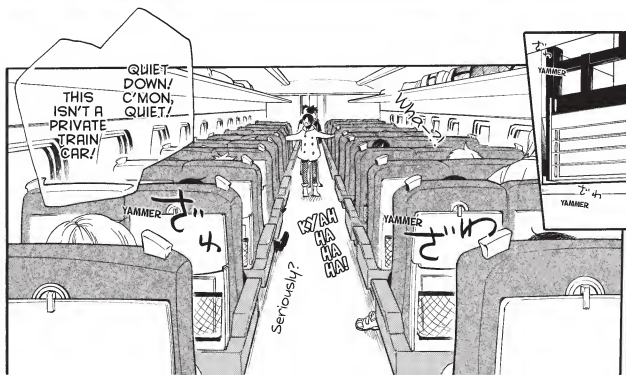
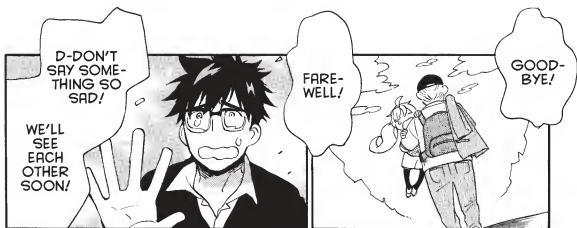


PICKLED
PLUM,
SALMON,
AND SALT
RICE BALLS...



I'LL TAKE
THE ONES
YOU
MADE...







THAT, OR
AT LEAST
OKINAWA,
WHERE WE
COULD
GO TO THE
BEACH.

MAN, I
WANTED
TO GO
OVER-
SEAS.

I WANT
TO WEAR
A SWIM-
SUIT!



I'M
ACTUALLY
LOOKING
FORWARD
...

...TO
KANAZAWA.



THIS
IS MY
LUNCH!

YOU'RE
REALLY
EX-
CITED.

THIS IS
JUST
LIKE A
SNACK...

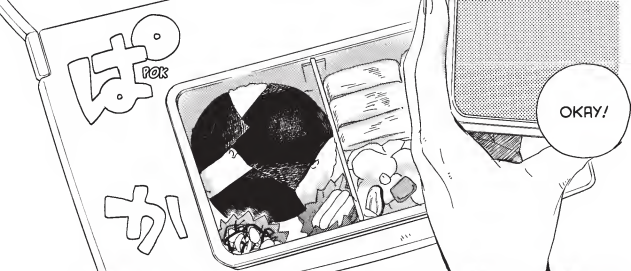
OH,
NO!
NO!

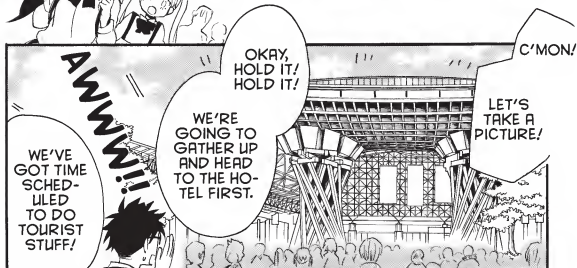
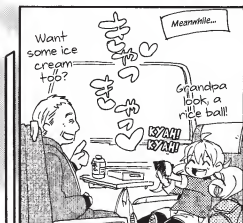
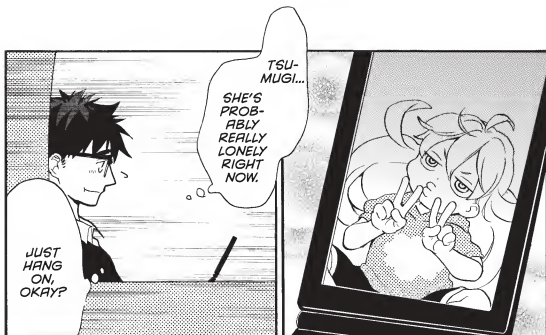
THAT
WAS
FAST!
YOU'RE
EATING
AL-
READY?

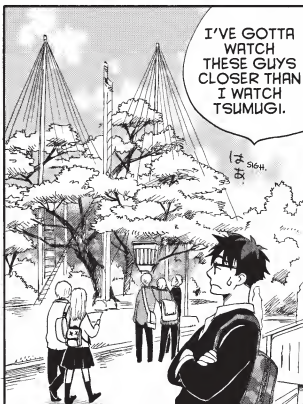


UNLIKE
SOME
PEOPLE...













BYE!

Grannie,
I'm ready!

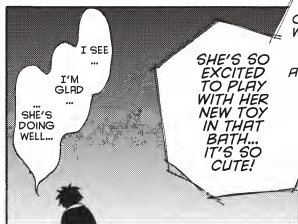


YOU
OKAY?
YOU'RE
NOT
LONELY?



I'M
OKAY!
I ATE
MY RICE
BALL
AND I
ATE ICE
CREAM!

Yup,
yup. C



I SEE

I'M
GLAD

...
SHE'S
DOING
WELL...

SHE'S SO
EXCITED
TO PLAY
WITH HER
NEW TOY
IN THAT
BATH...
IT'S SO
CUTE!

OH, THAT
WAS BAD
TIMING!
SHE'S
ABOUT TO
TAKE A
BATH!

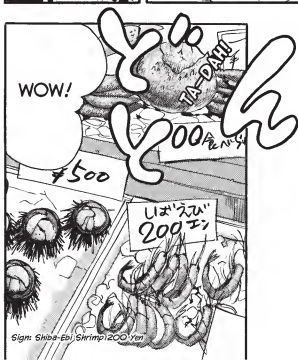
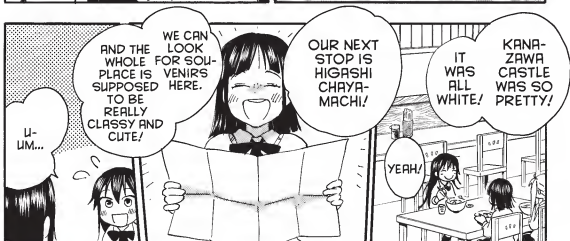


T-TSU-
MUGI?



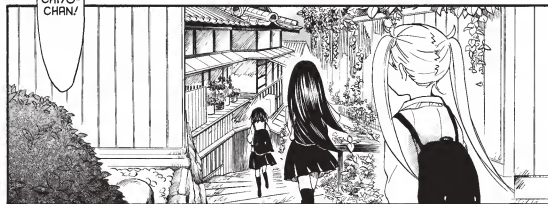
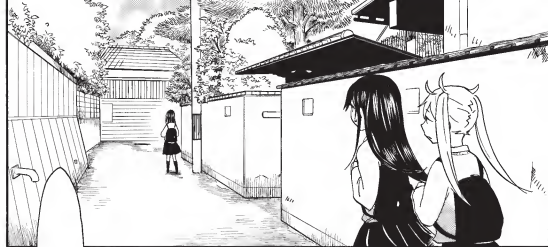
Sensei,
it's time
to go
patrol.

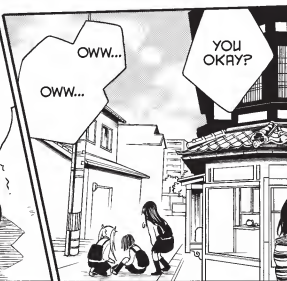
...
SHE
REALLY IS
GROW-
ING UP.











POOR
THING.

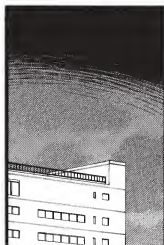
GLOOM

ズン...

THE GIRLS
FROM
YOUR
ROOM CAN
HELP YOU.

IT'S A
LIGHT
SPRAIN.

YOU
SHOULD
PROBA-
BLY TAKE
IT EASY
AND NOT
MOVE IT
TODAY.



YEAH.

...

...OH.

I'M...
...GONNA
GO USE
THE ONE IN
KUMAGAYA-
SENSEI'S
ROOM.

...
CHIIYO-
CHAN...

WANNA
GO
TAKE A
BATH?





IT'S OUR SCHOOL TRIP! WHY WOULD YOU SAY THAT YOU WANT TO BE ALONE?!

THAT MAKES ME REALLY SAD!

THAT GOES FOR BOTH OF US!

...DIDN'T WANT TO DRAG YOU INTO SOMETHING WHERE YOU'D BE BORED.

SO I JUST...

THEY'RE TALKING IT OUT, SO LEAVE THEM ALONE!

YEAH! IT'S FINE!

Huh? Huh?

BUT ...

NO...

DID THEY HAVE A FIGHT OR SOMETHING?

I MAY NOT REALLY GET IT WHEN YOU TALK ABOUT FOOD, BUT I STILL LOVE THAT YOU TALK ABOUT IT!

I...

SOMETIMES I DON'T FEEL LIKE I'M REALLY FRIENDS WITH YOU AT ALL.





I DON'T
WANT OTHER
PEOPLE TELL-
ING ME THAT
THE FEELINGS
I HAVE ARE
LOVE...

BUT NOW
THOSE
PEOPLE...
...ARE
REALLY
IMPOR-
TANT TO
ME.



I
DON'T
REALLY
GET IT,
BUT...



AAARGH!
I JUST
TOLD
YOU!

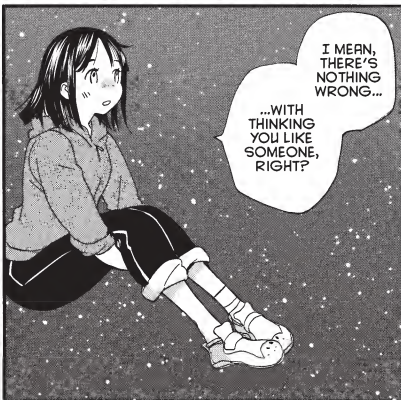
IT'S
MORE
COMPLI-
CATED
THAN
THAT!

BASICALLY,
YOU LIKE
THEM,
RIGHT?

LIKE
FOOD,
OR
FOOD,
OR
FOOD!

JUST
PUT
HIM
ON THE
LIST OF
THINGS
YOU
LIKE!

WHAT'S
WRONG
WITH
THAT?



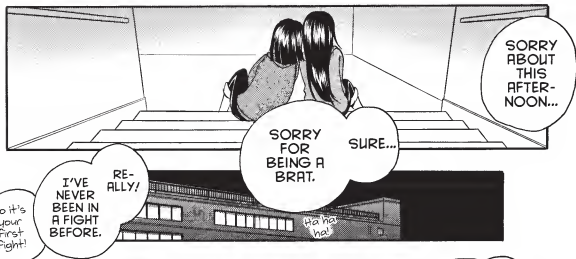
I MEAN,
THERE'S
NOTHING
WRONG...

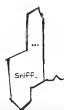
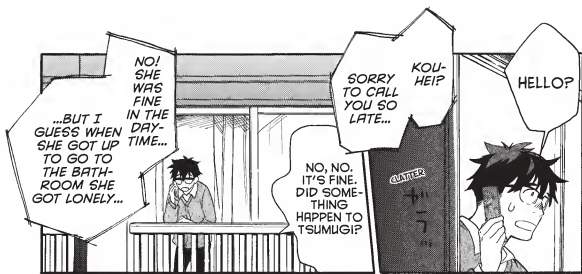
...WITH
THINKING
YOU LIKE
SOMEONE,
RIGHT?

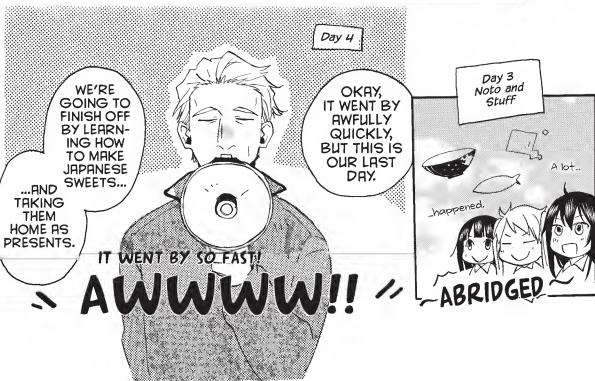
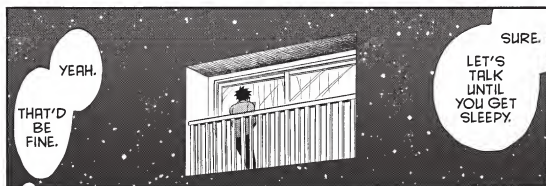
YOU'RE
RIGHT.

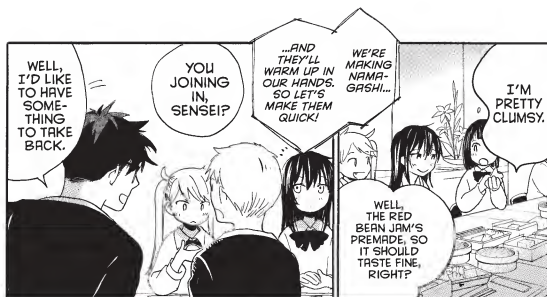
YEAH...





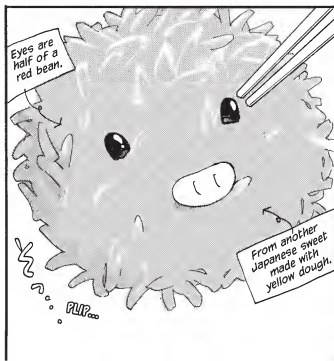






Namagashi: A type of Japanese sweet that's particularly moist, and is typically made fresh.











★ INGREDIENTS ★

Some rice, salt, seaweed,
cooked salmon, dried plums, etc.

Make as many
as you want!

I'm right
handed!

Recipe

1. Prepare a bowl of water, a bowl of salt, a chawan (tea bowl).
2. Put the rice gently into the chawan. Wet both hands with water, and then put salt on the left palm.
3. Move the rice from the chawan to your left hand. Make a small hole in the center and add the filling. Then cover the hole with rice and gently squeeze.
4. Once the hole is covered form it into a triangle, spinning it as you go.

Like this?

▲ triangle

★ POINT ★

if you form the base with your left hand, and the corners at the top with your right hand as you spin, it will turn into a triangle!
5. Once it's formed into a triangle shape, wrap the seaweed around and you're done!

THE
BRIDE
AND
GROOM
FIRST MET
ON THEIR
HIGH
SCHOOL
TRIP...

So...

7
Years
ago



THE
SCHOOL
TRIP
...!!

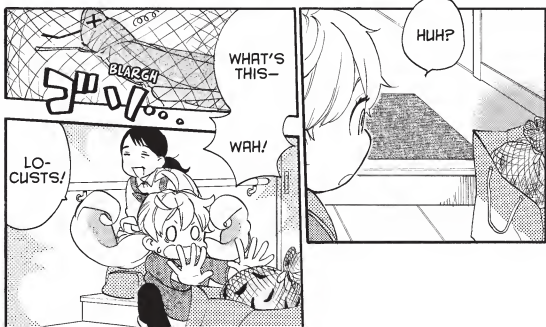
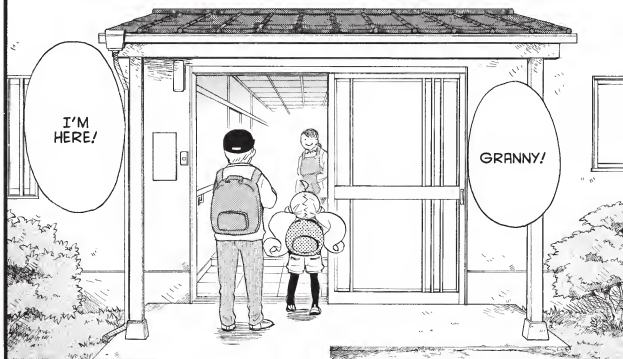
THE
TRIP
...
KINDA
HAD A
WEIRD
ENERGY
...

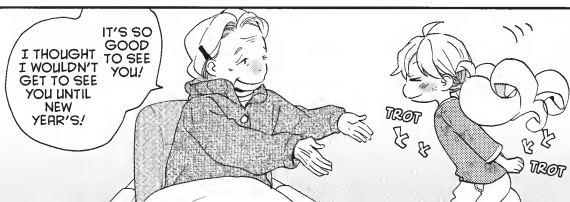
YEAH
...
LIKE
SOME-
THING
WAS
ABOUT
TO
BURST
...

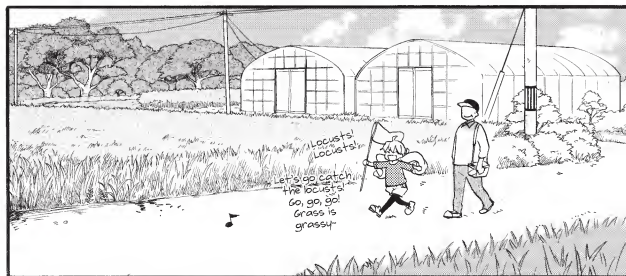
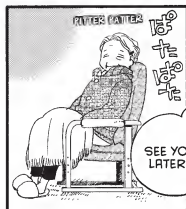
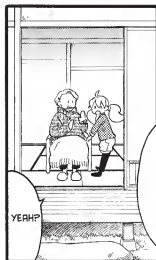
JUST
FORGET
IT!!
YOU GUYS
GOT WAY
TOO
CAUGHT UP
IN THE
MOOD.

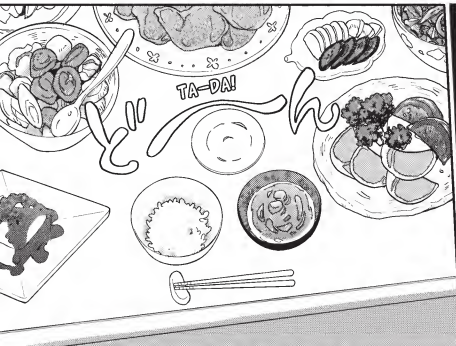
Chapter 30: Welcome Home and Chicken Cream Stew

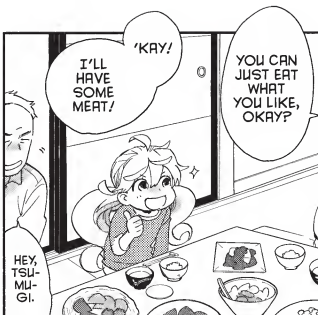
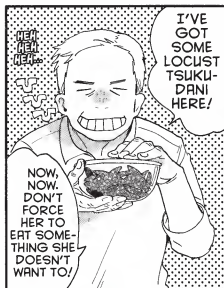




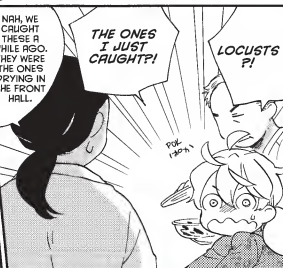


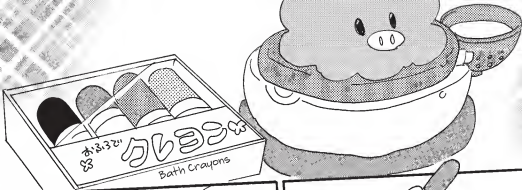






Tsukudani: Preserved with a soy sauce and mirin glaze.





YOU'RE A
REALLY
GREAT
ARTIST,
TSU-
MUGI!

LOOK!
LOOK!
A
FISHIE!



ん
ん
HMI!



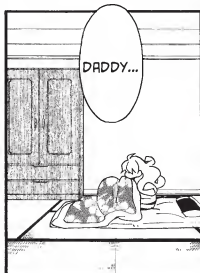
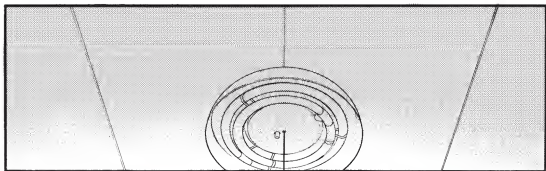
TEE
HEE
HEE...

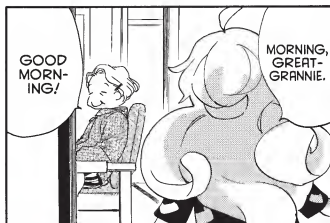


OKAY!

HEY,
NOW.

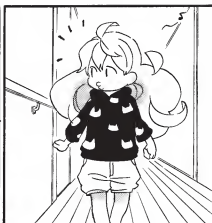
DON'T
STAY IN
THE HOT
BATH TOO
LONG OR
YOU'LL
GET
DIZZY!





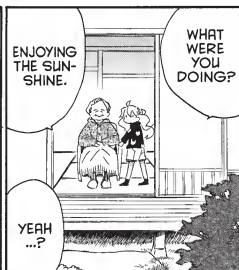
GOOD
MORN-
ING!

MORNING,
GREAT-
GRANNIE.



oof

WOW,
YEAH!
IT'S
WARM!



ENJOYING
THE SUN-
SHINE.

WHAT
WERE
YOU
DOING?

YEAH
...?



YOU'RE
SMOOTH
TOO,
GREAT-
GRANNIE!

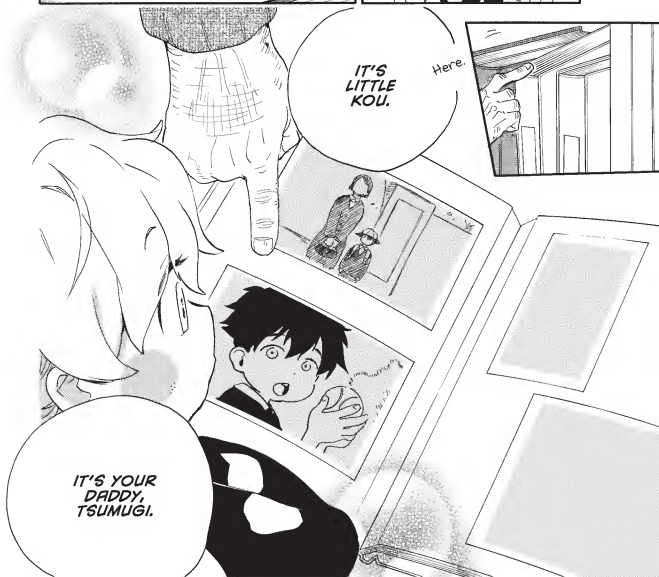
OH,
AM I?



???

Heh
heh
heh

SO
SMOOTH!



OOH!

Kohji's First Day at Middle School--
Family Picture

HERE'S
WHEN HE
WAS A
STU-
DENT.

うおし
MOM

HE'S A
LITTLE
KID!

AHA
HA HA
HA!

HERE HE
IS AS A
BABY.

AHA HA HA.

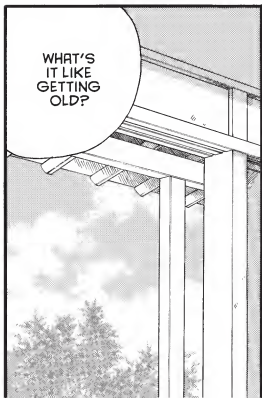
HE MUST
BE
ABOUT
YOUR
AGE.

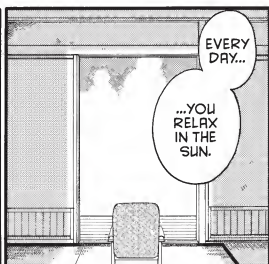
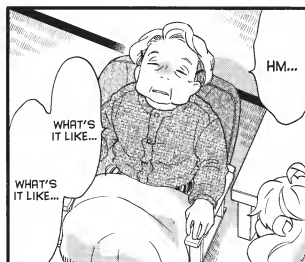
RIGHT?

IS THIS
GRAN-
NIE?

WELL...
THAT
IS
ME!









DO YOU
WANT
TO BE
AN OLD
LADY,
TSU-
MUGI?



IN THAT
SENSE,
IT'S JUST
LIKE
BEING A
BABY.

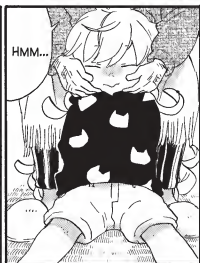
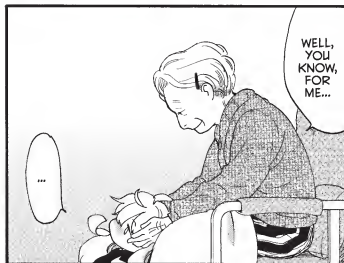
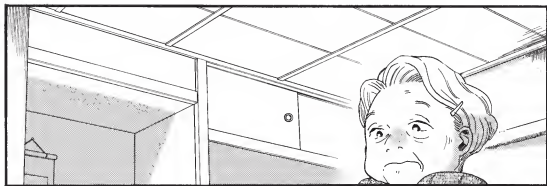
YOU
NEED A
LOT OF
HELP
FROM
OTHER
PEOPLE.

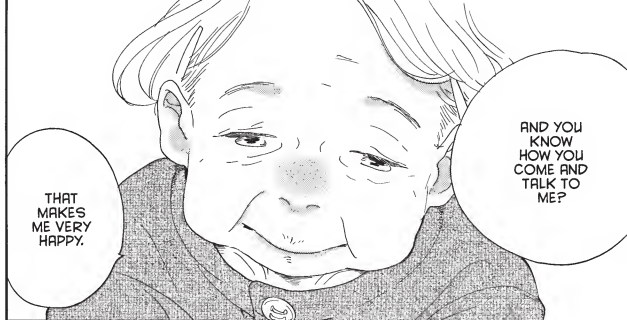


DADDY
SAID...

...THAT WHEN
I GET OLD,
I'LL GET TO
SEE MOMMY.

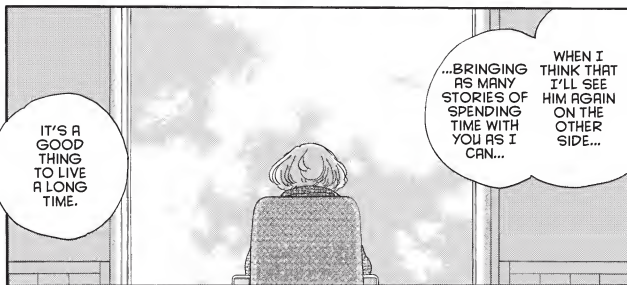






THAT
MAKES
ME VERY
HAPPY.

AND YOU
KNOW
HOW YOU
COME AND
TALK TO
ME?



IT'S A
GOOD
THING TO
LIVE
A LONG
TIME.

...BRINGING
AS MANY
STORIES OF
SPENDING
TIME WITH
YOU AS I
CAN...

WHEN I
THINK THAT
I'LL SEE
HIM AGAIN
ON THE
OTHER
SIDE...



ALL RIGHT,
TSUMUGI?

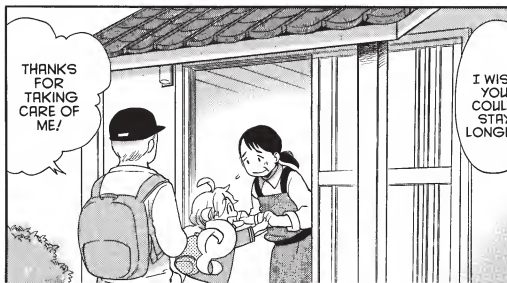
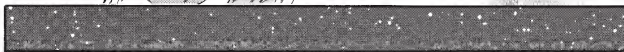
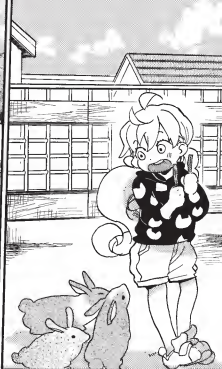
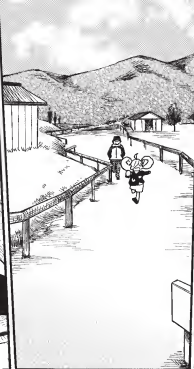
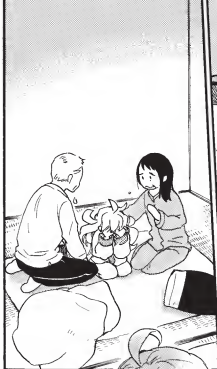
TAKE
YOUR TIME
GROWING
UP.

Y'KNOW...

I MAKE
FOOD
WITH
DADDY.

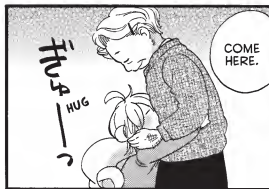
I CAN
EVEN
MAKE A
FEAST.





THANKS
FOR
TAKING
CARE OF
ME!

IT'S
SO
HARD
SEEING
YOU
GO!
I WISH
YOU
COULD
STAY
LONGER!

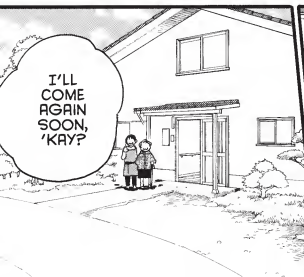
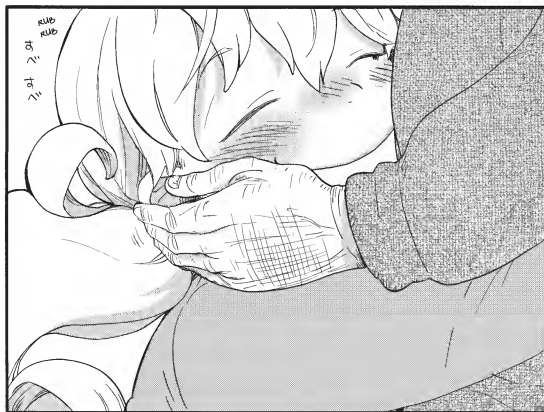


COME
HERE.

Hey...
YOU SAID
YOUR
GOODBYES
INSIDE
ALREADY.

You
okay
to be
out
here?

SEE
YOU,
TSUMUGI.





IT'S
GOOD
TO BE
HOME!

WELCOME
BACK!



OH!
YOU WERE
AT YOUR
GRAND-
MA'S
HOUSE,
THEN?

WE CAUGHT
BUGS AND
WENT TO
PET THE
ANIMALS!

YUP!

SO...
WHAT DID
YOU WANT
TO MAKE
TODAY,
AGAIN?





UM, I
WANNA
MAKE A
FEAST!

SOMETHING
YUMMY AND
AMAZING!



WE'LL
MAKE
SOME-
THING
CREAMY
AND WITH
A LOT OF
MEAT!

GOT-
CHA!



...AND
IT'S LIKE
A DREAM...

...AND
IT'S
CREAMY!

フキフキ
FLAP FLAP
FLAP

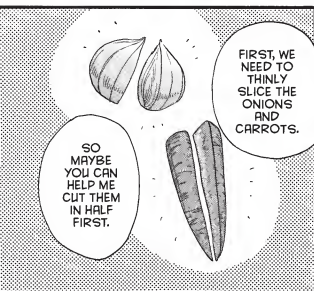
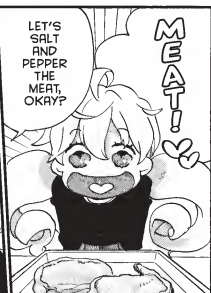
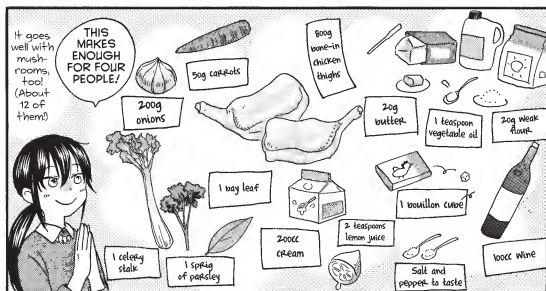
IT'S
GOT
MEAT...

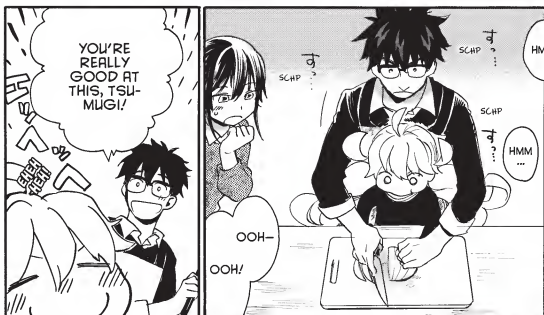
...AND IT'S
YUMMY...

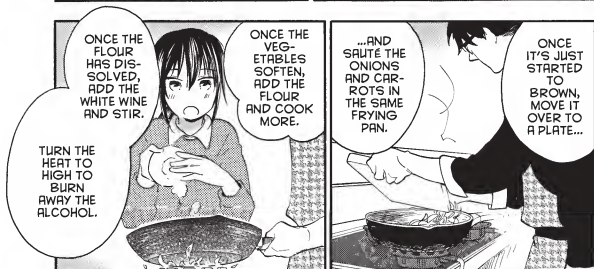


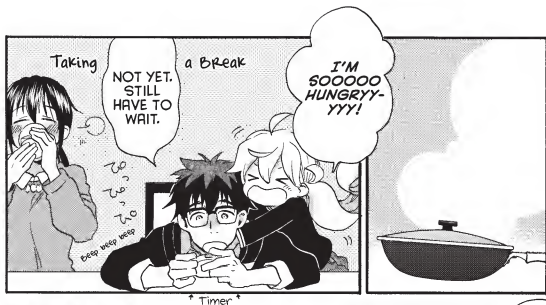
BOW
70

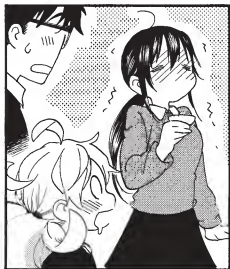
THAT'S
WHAT I
WANT
TO
MAKE.
IF
YOU
PLEASE.

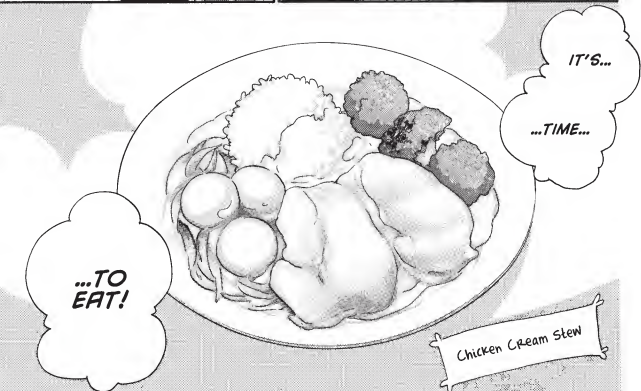










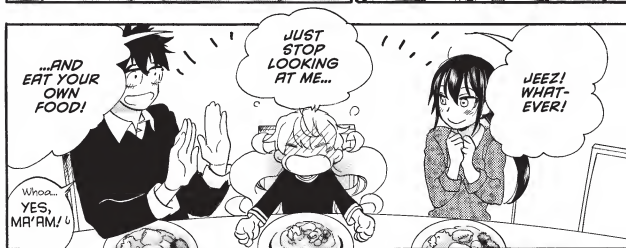
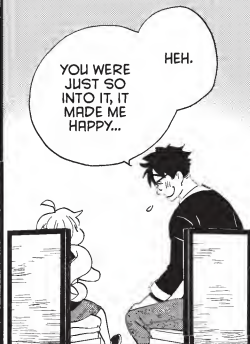






RIGHT,
DAD—





CHICKEN STEWED IN CREAM

★ INGREDIENTS ★ (For Four People)

Roughly 800g of Bone-In Chicken Thigh
200g Onion 50g Carrots 12 Mushrooms
1 Cube of Chicken-Flavor Bouillon Cube
2-3 Teaspoons Lemon Juice
20g Butter 1 Teaspoon Vegetable Oil 20g Weak Flour
100cc White Wine 200cc Cream Some Salt and Pepper

① 1 piece of celery & parsley, 1 bay leaf.

Recipe

1. Salt and pepper the chicken breasts. Cut the onions and carrots into thin slices. Clean the mushrooms and remove the bottom part of the stem.
2. Dissolve the bouillon cube in 600cc of hot water, then add in 1 teaspoon of lemon juice and a pinch of salt. Put the mushrooms in cap down. Once the water comes to a boil turn off the heat and let sit.

3. Heat butter and vegetable oil in a frying pan, then put the chicken thighs in skin-side down. Cook both sides and remove.



Since it's a white stew, don't cook them too much.



Even if they aren't fully cooked, they'll be stewed later so it's okay.

4. Put onions and carrots into the frying pan from 3, and then fry until soft.
5. Add the weak flour to the ingredients in step 4 and fry. Once the powdery-ness goes away, add the white wine and stir. Turn up the heat to get rid of the alcohol.
6. Add the soup from step 2 to the results of step 5. Leave the mushrooms and a small amount of the soup in the pot. Return the chicken from step 3 to the pan and add the ingredients in A. Once it comes to a boil turn to low heat and cook for 15 minutes.
7. Take the chicken out and then cook until the remaining liquid is about half its original height.
8. Strain the results from step 7 thoroughly, then add the cream, and 1-2 teaspoons of lemon juice. Add salt, pepper to taste.
9. Remove the bones from the chicken and cut it into easy to eat pieces. Put it in the sauce from step 8 and bring to a boil.
10. Put the chicken on a plate and add the mushrooms. Then add the sauce and it's done!

For side dishes, you can use potatoes boiled in salt, or cauliflower, or fried onions.





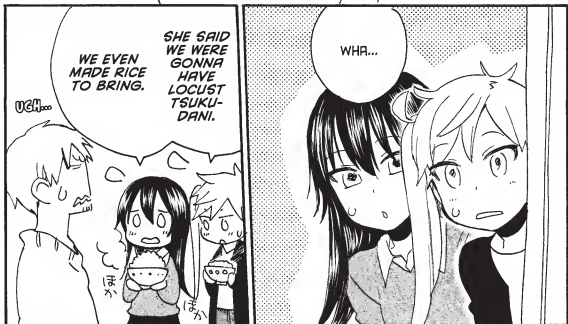


HI, YAGI-
CHAN! WE
BROUGHT
YOU A
SOUVENIR!

IT'S
LOCUST
TSUKUDANI
...!

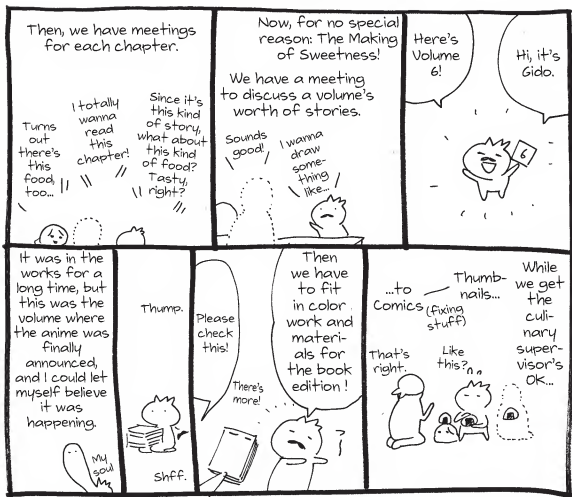
How can you hate it if you've never tried it?







Afterword



Sweetness is an anime!

Hope you enjoy it! Keep cheering us on!

{ See you in Volume 7 }

Gido Amagakure

! Thank you all so much! !

W-yama-san, Tsuru-san, GON-chan, KOZ-Tan, Mom and Dad
 T-shiro-sama, K-Yama-sama, Jun Abe-sama
 Photo and Research Cooperation: Tabegoto-ya Norabou-sama
 Cooking Advisor: Yô Tatewaki-sama

Thank you all for your help!

Translation Notes

"Achool", page 38: In Japan, a commonly-held notion is that when you sneeze, it means someone, somewhere is talking about you. Here, Tsumugi has just mentioned that she thinks "there was somebody else who said the same thing" as she just did. As Kohei thinks back, Kotori sneezes, since she is indeed the person being discussed.



Yakiika, page 55: Along with the beer, the other two dads have brought along a package of *yakiika*—strips of dried, roasted squid. It's a salty, fishy, jerky-style snack that's commonly enjoyed with a frosty beer.

Umami, page 172: Although it's translated as "gumminess" here, the word Kotori originally uses is *umami*. Umami has been adopted into English to describe the basic taste of savoriness. (There are four other basic tastes: sweet, sour, bitter, and salt.) Umami is thought of as a meaty, brothy flavor. The word is the noun form of the adjective "umai," which means "tasty"—hence our translation



...and
then...



She says
goodbye
to her
friends...



Tsumugi
is finally
graduating
from
kinder-
garten!



Tsumugi will
be working
real hard in
this exciting
new place!



...she'll
start
elementary
school!



sweetness & lightning 7

I STILL
WANNA
PLAY,
THOUGH!



sweetness
& lightning

DON'T MISS THE MOST ACCLAIMED ACTION MANGA OF 2013!

"Gripping doesn't begin to describe Vinland Saga. 5 stars."
—ICv2

"Deeply engrossing... If you have any interest at all in Vikings, the Medieval period, or pirates, this is not a series you want to miss."

—Anime News Network

"The art is gorgeous, a combination of beautiful cartooning and realistic backgrounds. Yukimura is also a master of pacing, both in frenetic battle scenes and charged emotional moments."

—Faith Erin Hicks, *Friends With Boys*

"For those who love Berserk, you'll love this too... Worth the long wait."

—A Case Suitable for Treatment

"It will be impossible to stop watching this story unfold."
—Japan Media Arts Awards jury

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A VIKING EPIC FROM THE
AUTHOR OF "PLANETES"

VINLAND SAGA

AVAILABLE NOW IN HARDCOVER



Praise for the anime:

"The show provides a pleasant window on the highs and lows of young love with two young people who are first timers at the real thing."

-The Fandom Post

"Always it is smarter, more poetic, more touching, just plain better than you think it is going to be."

-Anime News Network

Say
I Love
You.



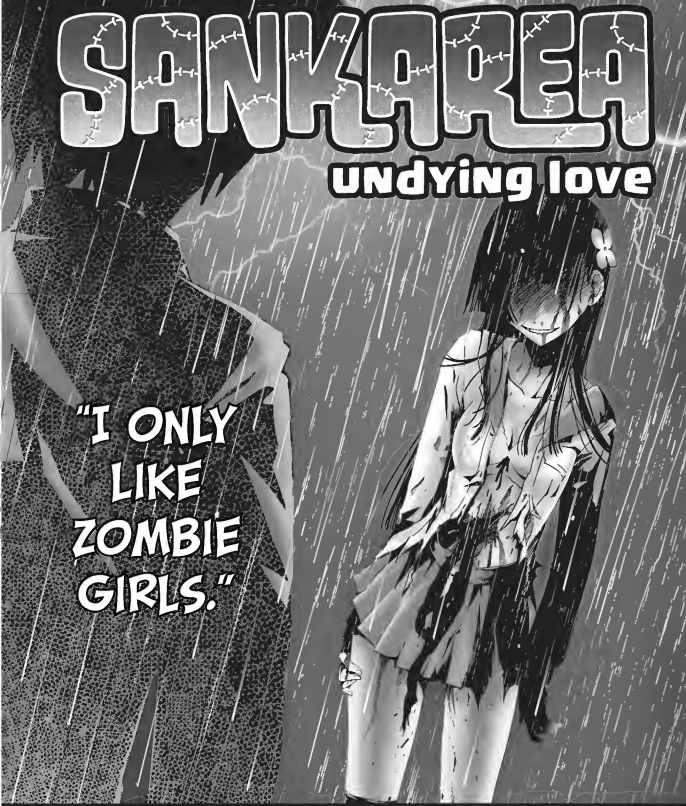
KC
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COMICS

Mei Tachibana has no friends — and says she doesn't need them!

But everything changes when she accidentally roundhouse kicks the most popular boy in school! However, Yamato Kurosawa isn't angry in the slightest — in fact, he thinks his ordinary life could use an unusual girl like Mei. But winning Mei's trust will be a tough task. How long will she refuse to say, "I love you"?

SANKAREA

UNDYING LOVE

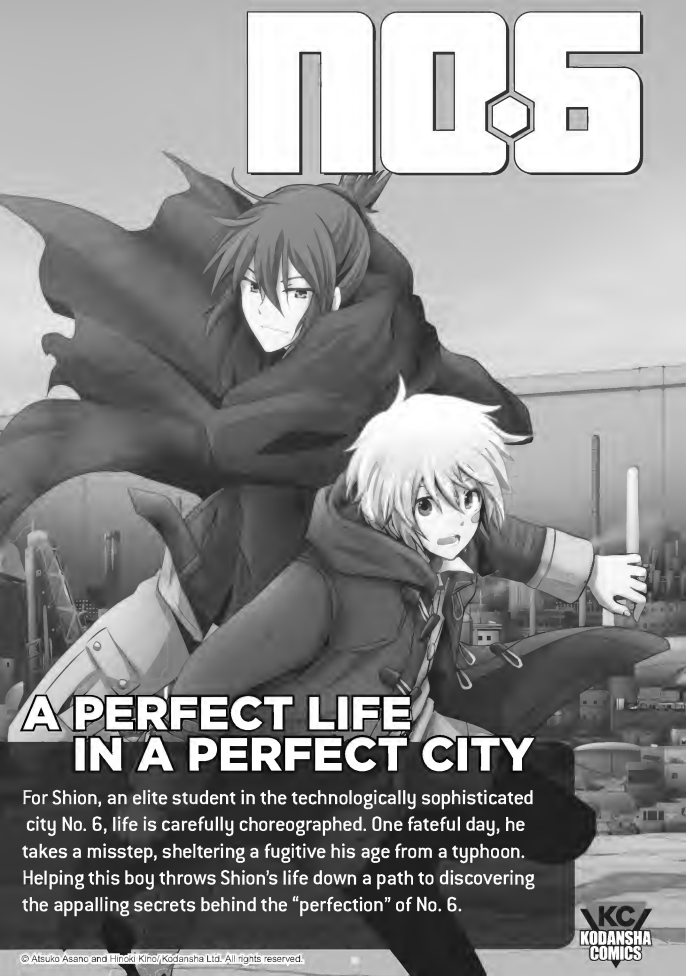


**"I ONLY
LIKE
ZOMBIE
GIRLS."**

Chihiro has an unusual connection to zombie movies. He doesn't feel bad for the survivors – he wants to comfort the undead girls they slaughter! When his pet passes away, he brews a resurrection potion. He's discovered by local heiress Sanka Rea, and she serves as his first test subject!

KC
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NO.6



A PERFECT LIFE IN A PERFECT CITY

For Shion, an elite student in the technologically sophisticated city No. 6, life is carefully choreographed. One fateful day, he takes a misstep, sheltering a fugitive his age from a typhoon. Helping this boy throws Shion's life down a path to discovering the appalling secrets behind the "perfection" of No. 6.

PRaise FOR THE ANIME!

"This series never fails to
put a smile on my face."

-Dramatic Reviews

"A very funny look at what happens when
two strange and strangely well-suited people
try to navigate the thorny path to true love
together."

-Anime News Network



The illustration shows two characters from the anime 'My Little Monster'. In the foreground, a boy with dark, messy hair and a black choker with a chain around his neck is walking towards the viewer. He is wearing a light-colored short-sleeved shirt and patterned pants, and has a bag slung over his shoulder. Behind him, a girl with long dark hair in pigtails is walking, holding a book. She is wearing a light-colored shirt and a plaid skirt. The title 'My Little Monster' is written in large, bold, stylized letters across the middle of the image.

My Little Monster

OPPOSITES ATTRACT...MAYBE?

Haru Yoshida is feared as an unstable and violent "monster." Mizutani Shizuku is a grade-obsessed student with no friends. Fate brings these two together to form the most unlikely pair. Haru firmly believes he's in love with Mizutani and she firmly believes he's insane.

Maria

THE VIRGIN WITCH

"Maria's brand of righteous justice, passion and plain talking make for one of the freshest manga series of 2015. I dare any other book to top it."

—UK Anime Network

PURITY AND POWER

As a war to determine the rightful ruler of medieval France ravages the land, the witch Maria decides she will not stand idly by as men kill each other in the name of God and glory. Using her powerful magic, she summons various beasts and demons—even going as far as using a succubus to seduce soldiers into submission under the veil of night—all to stop the needless slaughter. However, after the Archangel Michael puts an end to her meddling, he curses her to lose her powers if she ever gives up her virginity. Will she forgo the forbidden fruit of adulthood in order to bring an end to the merciless machine of war?

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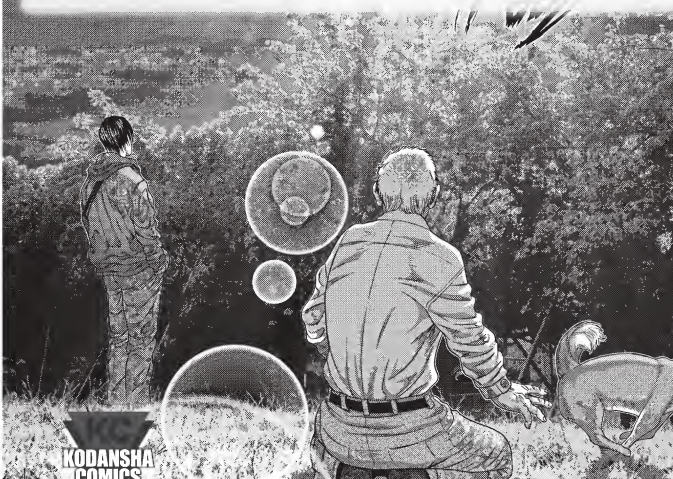
INUYASHIKI

**A superhero like none
you've ever seen, from the
creator of "Gantz"!**

ICHIRO INUYASHIKI IS DOWN ON HIS LUCK. HE LOOKS MUCH OLDER THAN HIS 58 YEARS, HIS CHILDREN DESPISE HIM, AND HIS WIFE THINKS HE'S A USELESS COWARD. SO WHEN HE'S DIAGNOSED WITH STOMACH CANCER AND GIVEN THREE MONTHS TO LIVE, IT SEEMS THE ONLY ONE WHO'LL MISS HIM IS HIS DOG.

THEN A BLINDING LIGHT FILLS THE SKY, AND THE OLD MAN IS KILLED... ONLY TO WAKE UP LATER IN A BODY HE ALMOST RECOGNIZES AS HIS OWN. CAN IT BE THAT ICHIRO INUYASHIKI IS NO LONGER HUMAN?

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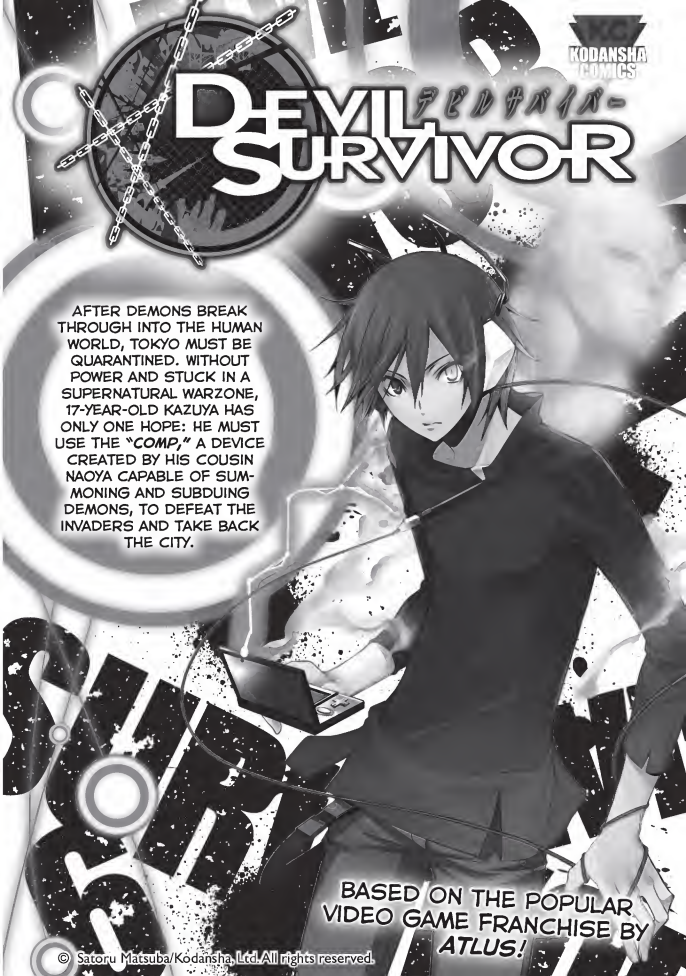
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-HIGH-QUALITY PAPER!**



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FAIRY TAIL



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DEVIL FESTA- SURVIVOR

AFTER DEMONS BREAK THROUGH INTO THE HUMAN WORLD, TOKYO MUST BE QUARANTINED. WITHOUT POWER AND STUCK IN A SUPERNATURAL WARZONE, 17-YEAR-OLD KAZUYA HAS ONLY ONE HOPE: HE MUST USE THE "COMP," A DEVICE CREATED BY HIS COUSIN NAOYA CAPABLE OF SUMMONING AND SUBDUING DEMONS, TO DEFEAT THE INVADERS AND TAKE BACK THE CITY.

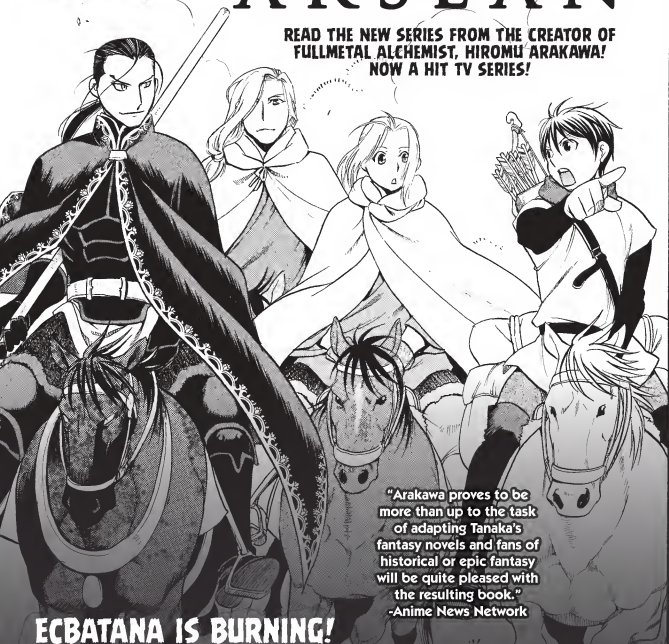
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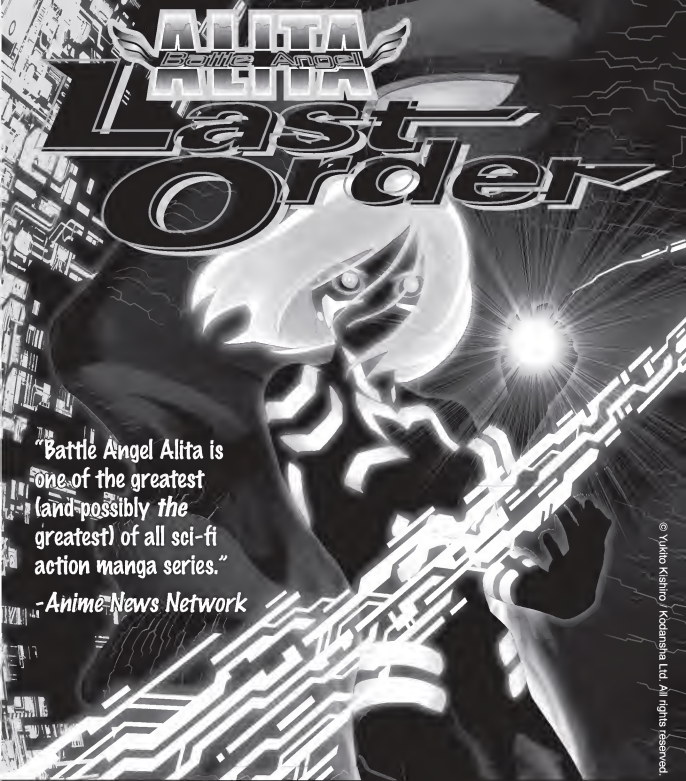
"Arakawa proves to be more than up to the task of adapting Tanaka's fantasy novels and fans of historical or epic fantasy will be quite pleased with the resulting book."
-Anime News Network

ECBATANA IS BURNING!

Arslan is the young and curious prince of Pars who, despite his best efforts doesn't seem to have what it takes to be a proper king like his father. At the age of 14, Arslan goes to his first battle and loses everything as the blood-soaked mist of war gives way to scorching flames, bringing him to face the demise of his once glorious kingdom. However, it is Arslan's destiny to be a ruler, and despite the trials that face him, he must now embark on a journey to reclaim his fallen kingdom.

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- Anime News Network

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a Silent Voice

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"The word heartwarming was made for manga like this."
-Manga Bookshelf

"A very powerful story about being different and the consequences of childhood bullying... Read it."
-Anime News Network



Shoya is a bully. When Shoko, a girl who can't hear, enters his elementary school class, she becomes their favorite target, and Shoya and his friends goad each other into devising new tortures for her. But the children's cruelty goes too far. Shoko is forced to leave the school, and Shoya ends up shouldering all the blame. Six years later, the two meet again. Can Shoya make up for his past mistakes, or is it too late?

Available now in print and digitally!

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Sweetness and Lightning 6

KODANSHA COMICS Digital Edition

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